

The George

To Start With

- Our Homemade Soup of the Day, Crusty Bread and Butter **6.00**
Breaded Goats Cheese, Beetroot Salad and Balsamic Dressing **8.00**
Our Homemade Pork Terrine, Piccalilli, Toasted Bread **8.00**
Smoked Goose Breast, Caramelized Red Onion Chutney **8.00**
Baked Creamy Wild Mushrooms, Kentish Blue Cheese, Toasted Sourdough **9.00**
Smoked Haddock, Corn and Potato Chowder **9.00**

Mains

- 10oz Aged Ribeye Steak, Garlic Butter, Salad, Fries **25.00**
Pan Seared Duck Breast, Orange and Red Wine, Caramelized Onion Potato Rosti, Fine Beans **18.00**
Free Range Breast of Chicken, Sausage, Thyme and Lemon Filling, Croquette Potatoes, Cream
Lemon Sauce **17.00**
Grilled Shottenden Lamb Chop, Cream Garlic Rosti Potato, Saute Kale and Peas **17.00**
Pan Fried Cutlers Farm Pork Chop, Tomato and Roast Vegetable Sauce, Saute Potatoes **18.00**
Slow Roast Belly of Cutlers Farm Pork, Bubble and Squeak **18.00**
Breaded Pheasant Breast, Creamy Bacon and Stilton Sauce, Fried Herb Potatoes **17.00**
Whole Roast Stuffed Partridge, Goose Fat Roast Potatoes, Hispi Cabbage **18.00**
Pheasant Curry, Braised Rice, Mango Chutney **16.00**
Shottenden Shoulder of Lamb, Local Ale and Winter Vegetables, Mashed Potato, Hispi Cabbage
18.00
Our Homemade Suet Steak and Kidney Pudding, Buttered New Potatoes, Cabbage **16.00**
Beer Battered Cod, Chips, Peas **16.00**
Pan Fried Salmon, Crushed new Potatoes, Creamed Lemon Spinach **18.00**
Whole Oven Grilled Bream, Lemon and Fresh Herbs, Green Vegetables, Buttered New Potatoes
19.00
Whole Roasted Rainbow Trout with a Lemon and Thyme Butter, Wilted Spinach, Buttered New
Potatoes **18.00**
Nut Roast, Roast Potatoes, Yorkshire Pudding **15.00**
Peanut and Sweet Potato Curry, Braised Rice, Mixed Salad **15.00**