

# The George

## To Start With

Pan Seared Scallops, Smoked Bacon, Rocket Salad **10.00**

Pan Fried Mackerel Fillet, Toasted Sourdough, Tomato and Red Onion Concasse **8.00**

Cream Mushroom and Herb Bruschetta **6.00**

Pea and Bacon Chowder, Warm Sourdough **6.00**

Pork and Cheddar Croquettes, Chilli Mayonnaise **6.00**

Spicy Lamb Ribs, Mint Yoghurt, Grilled Aubergines **8.00**

## Mains

Slow Cooked Shoulder of Lamb, Guinness and Mushroom Sauce, Mashed Potato **17.00**

Pan Fried Cutlers Farm Pork Chop, Tomato and Chorizo, Sauté Potatoes **16.00**

Rare Cooked Fillet Steak, Rich Red Wine and Stilton Sauce, Saute Potatoes, Wilted Spinach **24.00**

Our Homemade Suet Steak and Kidney Pudding, Minted New Potatoes, Cabbage **16.00**

Local Rabbit Slow Cooked in a Cream Pear Cider and Dijon Sauce, Saute Potatoes **17.00**

Beef Fillet Stroganoff, Fries, Mange Tout **18.00**

Cutlers Farm Pork Sausages, Mashed Potato, Crispy Fried Onions **13.00**

Breast of Chicken with Mint, Garlic and Spinach Filling, Cream White Wine Sauce, Croquette Potatoes, Sauté Summer Vegetables **16.00**

Beer Battered Cod, Chips, Peas **12.00**

Smoked Haddock, Potato and Mint Tart, Salad, Homemade Coleslaw **12.00**

Cold Poached Salmon Salad, Homemade Coleslaw, New Potatoes **15.00**

Whole Grilled Plaice, Chips, Peas **16.00**

Pan Fried Fillet of Bream, Pea and Courgette Risotto, Rocket, Shaved Parmesan **18.00**

Pea and Courgette Risotto, Rocket, Shaved Parmesan **12.00**

Sweet Potato and Curry, Braised Rice (Vegan)**10.00** (Chicken) **13.00**

Roast Pepper, Tomato and Cheddar Tart, Salad, New Potatoes, Homemade Coleslaw **12.00**

Nut Roast, Roast Potatoes, Yorkshire Pudding **12.00**