

The George

To Start With

Curried Pumpkin Soup, Herb Crouton, Toasted Sourdough **9.00**

Creamy Truffle and Sage Mushroom Bruschetta **10 .00**

Pan Seared Scallops, Pea and Watercress Puree, Cucumber, Basil Oil, Bacon Crumb **15.00**

Grilled Mackerel Fillet, Aubergine and Tomato Concasse on Toast **12.00**

Duck and Orange Pate, Red Onion Chutney, Toasted Bread **10.00**

Mains

Pan Roasted Rump of Lamb, Pistachio and Oregano Crust, Cream Garlic Potatoes , Courgette and Pea Fricassee **34.00**

10oz Ribeye Steak, Grilled Vine Cherry Tomato , Sauté Mushrooms, Garlic Butter, Garlic Buttered Peas , Fries **34.00 (add Garlic King Prawns 5.00)**

Pan Fried Calves Liver, Smoked Bacon, Mashed Potato, Onions, Tenderstem Broccoli **26.00**

Our Homemade Pheasant and Ham Pie, Herb Potatoes, Seasonal Cabbage **21.00**

Pork Sausages, Mashed Potato, Crispy Onions, Hispi Cabbage **20.00**

Wagyu Beef Burger, Barbeque Beef Brisket, Smoked Bacon, Blue Cheese, Crispy Onions, Homemade Coleslaw, Fries **21.00**

Cutlers Wood Venison Braised with Mushrooms and Real Ale, Mashed Potato, Seasonal Vegetables **23.00**

Slow Roast Belly Pork, Onion and Sage Rosti Bake, Saute Bacon Cabbage **25.00**

Roast Breast of Pheasant Filled with Sage Sausage, Spiced Carrot, Pumpkin and Bean Bon Bon, Roasted Leeks, Carrots , Dripping Roast Potatoes **25.00**

Our Homemade Suet Steak and Mushroom Pudding, Mashed Potato, Hispi Cabbage **21.00**

Pan Fried Salmon, Cream Dill and Mustard Sauce, Salmon Bon Bons, Courgette Ribbons **24.00**

Pan Fried Fillets of Bass, Saute Green Vegetables, Crushed Potatoes, Dill and Lemon Butter **26.00**

Breaded Salmon and Lobster Fishcakes, Thermidor Sauce, Courgette Ribbons **22.00**

Seafood Assiette (for 2 People) : Salt and Pepper Calamari, Crispy Whitebait, Garlic King Prawns, Seared Scallops, Haddock Goujons, Aromatic Salmon and Lobster Bon Bon with Mixed Salad, Fries, Homemade Tartare Sauce **50.00**

Mixed Nut Loaf, Herb Fried Potatoes, Seasonal Vegetables **20.00**