

# The George

## To Start With

Garden Pea Soup, Cheddar Puff Crouton, Warm Seeded Bread **8.00**

Creamy Wild Mushroom and Herb Bruschetta **9.00**

Salt and Pepper Calamari, Lemon and Parsley Mayonnaise **9.00**

Crispy Fried Paprika Whitebait, Homemade Tartare Sauce **9.00**

Garlic and Chilli King Prawns, Chilli and Lime Mayonnaise **10.00**

Smooth Chicken Liver Pate, Red Onion Chutney, Toasted Seed Bread **9.00**

## Mains

Pan Roasted Rump of Lamb with a Herb Crust, Lamb Jus, Herb Fried Potatoes, Salt and Pepper Courgette, Pea and Summer Cabbage Fricassee **24.00**

**Surf and Turf:** 10oz Ribeye Steak, Half Grilled Lobster, Garlic Butter, Grilled Tomato, Homemade Coleslaw, Salad, Fries **38.00**

Parmesan Breaded Escalope of Chicken, Cream Watercress Sauce, Fries, Roast Broccoli **19.00**

10 oz Ribeye Steak, Portobello Mushroom, Grilled Tomato, Mushroom and Maderia Sauce, Fries, Peas **28.00**

Pan Fried Venison Liver, Bacon, Crispy Fried Onions, Mashed Potato, Green Vegetables **19.00**

Pan Fried Pork Chop, Courgettes. Chilli and Garlic Butterbeans, Garlic Roast New Potatoes **19.00**

Cutlers Wood Venison Braised with Real Ale and Button Mushrooms, Seasonal Vegetables, Cream Mashed Potato **19.00**

Our Homemade Chicken, Bacon and Mushroom Pie, Cream Mashed Potato, Savoy Cabbage **17.00**

Pan Fried Salmon, Courgette, Potato, Broccoli and Pesto Fricassee, Rocket **19.00**

Pan Fried Fillets of Bream, Cream Tarragon and Lemon Sauce, Green Vegetables, Crushed Herb Potatoes **22.00**

Pan Fried Skate Wing, Brown Butter with Capers, Tenderstem Broccoli, Fries **20.00**

Whole Grilled Lemon Sole, Chips, Tenderstem Broccoli, Parsley Butter **24.00**

Whole Grilled Lobster, Garlic Butter, Mixed Salad, Homemade Coleslaw, Fries **30.00**

Mixed Nut Roast, Fried Herb Potatoes, Seasonal vegetables **17.00(Vegan)**

Creamy Wild Mushroom Penne Pasta, Mixed Salad **16.00**