

The George

To Start With

Cauliflower and Cheddar Soup, Herb and Parmesan Crouton, Toasted Ciabatta **9.00**

Creamy Truffle and Herb Mushrooms on Toast **10.00**

Salt and Pepper Whitebait, Caper and Tarragon Mayonnaise **9.00**

Chicken Liver Pate, Caramelised Red Onion Chutney, Toasted Ciabatta **10.00**

Pan Seared Scallops and Smoked Bacon Salad **15.00**

Mains

Breaded Escalope of Chicken, Cream Bacon and Stilton Sauce, Chips, Tenderstem Broccoli **24.00**

10oz Ribeye Steak, Saute Mushrooms, Grilled Tomato, Cream Peppercorn Sauce, Garlic Roasted Tenderstem **32.00**

Pan Roasted Rump of Lamb, Rosemary and Garlic Crust, Vegetable Fricassee, Cream Garlic Boulongere Potatoes **32.00**

Pan Fried Calves Liver, Smoked Bacon, Crispy Fried Onions, Mashed Potato, Tenderstem Broccoli **25.00**

Stour Valley Pork Sausages, Mashed Potato, Saute Cabbage with Peas, Crispy Fried Onions **20.00**

Pan Roasted Pork Chop with Cheddar and Apple, Onion Potato Rosti, Smoked Bacon Cabbage **21.00**

Loaded Beef Burger, Mature Cheddar, Smoked Bacon, Barbeque Beef Brisket, Chilli Jam, Onions, Chips, Homemade Coleslaw **22.00**

Cutlers Wood Venison Braised with Local Ale, Cream Mashed Potato, Seasonal Vegetables **21.00**

Our Homemade Lamb and Pea Pie, Herb Fried Potatoes, Hispi Cabbage **20.00**

Pan Fried Salmon, Herb , Broccoli , Pea and Potato Fricassee, Rocket Salad **24.00**

Pan Fried Bass Fillets, Crushed Potatoes, Tarragon, Lime Butter, Steamed Pak Choi **25.00**

Shellfish Medley (½ Grilled Garlic Lobster, Seared Scallops, Garlic Crevettes), Roast Cherry Tomatoes and Peppers, Mixed Salad, Chips **40.00**

Whole Grilled Lobster, Thermidor Sauce, Chips, Tenderstem Broccoli **35.00**

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