

The George

To Start With

- Broccoli and Stilton Soup, Herb Croutons, Warm Crusty Bread **9.00**
- Creamy Truffle Mushrooms on Toast **10.00**
- Pan Seared Scallop and Smoked Bacon Salad **15.00**
- Crispy Salt and Pepper Whitebait, Tarragon and Lime Mayonnaise **10.00**
- Smooth Chicken Liver Pate, Red Onion Chutney, Toasted Bread **10.00**

Mains

- Roast Sirloin of Beef, Roast Potatoes and Yorkshire Pudding **25.00**
- Roast Pork, Stuffing, Roast Potatoes and Yorkshire Pudding **24.00**
- Roast Rump of Lamb, Roast Potatoes, Yorkshire Pudding **25.00**
- Roast Chicken, Stuffing, Yorkshire Pudding, Roast Potatoes **23.00**
- Stour Valley Pork Sausages, Mashed Potato, Crispy Onions **19.00**
- Rabbit Slow Cooked with Cider, Roast Potatoes, Yorkshire Pudding **21.00**
- Our Homemade Lamb and Pea Pie, Roast Potatoes **20.00**
- Venison Braised with Red Wine and Mushrooms, Roast Potatoes **22.00**
- Poached Salmon, Cream Chive and Cheddar Sauce, Crushed Potatoes **21.00**
- Pan Fried Fillet of Bass, Tarragon and Lime Butter, Crushed Potatoes **24.00**
- Whole Grilled Lobster, Garlic Butter, Mixed Salad, New Potatoes **35.00**
- Mixed Nut Roast, Yorkshire Pudding, Roast Potatoes (v) **20.00**

Cauliflower Cheese 5.00

All Served with Seasonal Vegetables

Please Make Staff Aware of any Allergies