

George's A La Carte Menu

Nibbles:

Roasted Cauliflower Hummus - Truffle Oil, Toasted Pine Nuts, Home-made Flatbread **(Ve) (DF) 6**

Baba Ganoush - Roasted Aubergine, Chilli, Cumin, Lemon, Home-made Flatbread **(Ve) (DF) 6**

Deep Fried Padron Peppers - Maldon Sea Salt, Roasted Garlic & Lemon Aioli **(V) (DF) 6**

Home-Made Bread Selection - Olive Oil, Balsamic Reduction, Flavoured Butter **(V) 4.7**

Gordal Olives - House Marinade **(Ve) 4.5**

Starters:

Duck Liver Parfait – Redcurrant & Port Jam, Dark Chocolate, Mini Loaf **7.8**

Duck Bacon – Autumn Berry Gel, Pickled Blackberries, Torn Croutes, Chestnuts **(GF) (DF) 8.4**

Fig Tarte Fine – Chive Ricotta, Basil Snow, Candied Pumpkin Seeds, Baby Basil **(V) 8.3**

Butternut Squash Risotto – Spiced Butternut Squash Fondants, Sage Crisps, Pine Nuts **(Ve) (GF) 8.4**

Orange Cured Salmon – Torched Orange, Pomegranate, Orange Sherbet, Rosemary Yoghurt **(GF) 8.3**

Grilled Plaice Fillet – Sauce Gribiche, Salted Feves, Lemon Foam **(GF) 8.5**

Mains:

Venison Haunch – Horseradish Rosti, Creamed Cabbage, Chestnuts, Smoked Pancetta Jus, Red Currants **(GF) 23**

Chicken Forestier – Chicken Supreme, Mushroom Duxelles, Tarragon Dauphinoise, Wild Mushrooms, Romanesco, Goats Curd, Chicken Stock **(GF) 19**

Oyster Mushroom Wellington – Spinach Creamed Potatoes, Roasted Celeriac Cream, Chives **(V) 17.7**

Sea Reared Trout – Spiced Sweet Potato Puree, Hasselback Potatoes, Mussels, Cavolo Nero **(GF) 18**

Cod Kiev – Atlantic Cod, Black Garlic & Truffle Butter, Baby Leeks, Herb Crushed New Potatoes, Green Leek Sauce **(GF) 21**

The Humble Parsnip – Maple & Parsnip Puree, Baby Turnips, Poached Pear, Curry Oil, Walnut **(GF) (Ve) 16**

Salads:

Spiced Butternut Squash – Tenderstem Broccoli, Pearl Barley, Sun Blush Tomatoes, Pumpkin Seeds, Rocket, Balsamic Dressing **(Ve) (GF) 11.9**

Roasted Beetroot – Pear, Feta, Walnut, Mixed Leaf, Lemon & Honey Dressing **(V) (GF) 11.5**

Spiced Beef Fillet Tail Salad – Mix leaf, Fresh chilli, Spring onion, Pomegranate, Chilli & Lime Dressing **14.5**

Grill:

8oz Fillet Steak (GF) 28

8oz Sirloin Steak (GF) 23.5

10oz Ribeye Steak (GF) 25

Seared Swordfish Steak (GF) 21

All Above Served With Parmesan Chive Chips, Watercress & Balsamic Dressing

Sauces: Red Wine Jus **(GF)** Brandy Peppercorn **(GF)** Port & Blue Cheese **(GF)** Cafe De Paris Butter **(GF)**

All **2.5**

Classics:

Cider Battered Sustainable Fish - Thick Cut Sagitta Chips, Home-Made Tartare Sauce, Mushy Peas OR Curried Chickpeas (Add Both For **1.95**) **(GF), (DF) 15.5**

Braised Feather Blade Of Beef – French Beans, Creamed Potatoes, Braising Jus **(GF) 17**

Homemade Beef Burger - Gruyere Cheese, Lollo Rosso, Plum Tomato, Pretzel Bun, Frickle, Fries **14.5**

Sides: all 3.9

Skin On Fries (GF)

Fine Tail Green Beans, Toasted Almonds (GF)

Curry Spiced Chickpeas (GF)

Fat Cut Sagitta Chips (GF)

Rocket & Parmesan Salad, Balsamic Reduction (GF)