

## George's Summer A La Carte Menu

### Nibbles:

- Smoked Sweet Potato & Chilli Hummus** – Grilled Flatbread **(Ve)** 4.9  
**Tzatziki** – Grilled Flatbread **(V)** 4.9  
**Home-Made Bread Selection**, Olive Oil, Balsamic, Flavoured Butter **(V)** 4.5  
**Padron Peppers** – Malden Sea Salt, Caramelised Onion Mayo **(V)** 4.75  
Gordal Olives – House Marinade **(Ve)** 3.5
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### Starters:

- Lemongrass & Citrus Cured Salmon** – Avocado & Chilli Velouté, Pickled Shallots, Daikon **(GF)** 7.9  
**Heirloom Tomato "Gazpacho"** -Cherry Tomatoes,Watermelon, Pickled Cucumber,Black Garlic,Baby Basil **(Ve,GF)** 6.5  
**Pork En Croute** – Apricot, Pistachio, Apple, Sage, Caramel Apple Chutney, Crispy Sage 7.25  
**Torched Mackerel** – Vegetable Ceviche, Cucumber & Ginger Sorbet, Fennel Tops **(GF)** 7.5  
**Duck Liver Parfait** – Toast, Gooseberry Chutney, Torched Sugar, Hazelnut, Watercress 7.5  
**Goats Cheese Cheesecake** – Caramelised Puff Pastry, Red Pepper Puree, Fig, Walnut, Balsamic **(V)** 7.25
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### Mains:

- "Chicken & Onion"** – Chicken Supreme, Ras-El-Hanout Allumette, Braised Onion, Fondant Potato, Baby Leeks, Onion Puree, Chicken Stock 16.9  
**Spiced Aubergine** – Boulangere Potato, Courgette, Fine Tail Green Beans, Spinach Puree, Salsa Verde, Rosemary Yoghurt **(GF)(V)** 14.9  
**Rainbow Trout** – Ratté Potatoes, Samphire, Tomato, Scottish Mussels, Bisque **(GF)** 17.5  
**Pork Tenderloin** – Home-Made Cider & Pancetta Black Pudding, Sage & Oat Croquette, Sweet Potato Puree, Tenderstem Broccoli, Grated Egg Yolk, Cider Jus 17.5  
**Roasted Cauliflower** – Cauliflower & Truffle Puree, Butter Bean & Spring Onion Mash, Toasted Almonds, Parmesan Tuile, Honey **(V)(GF)** 15.5  
**Pan Seared Sea Bream** – Carrot & Vanilla Puree, Braised Baby Gem Lettuce, Pancetta, Petit Pois, New Season Potatoes **(GF)** 17
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### Grill:

- 8oz Fillet **(GF)** 26  
8oz Sirloin **(GF)** 22  
10oz Ribeye **(GF)** 25  
Garlic & Thyme Spatchcock Poussin **(GF)** 17.5  
Market Fish – Served Whole, En Papillote – See Server For Details **Market Price**  
All Above Served With Balsamic Tomato, Parmesan & Chive Chips, Watercress  
Sauces: Red Wine Jus **(GF)**, Brandy Peppercorn **(GF)**, Diane **(GF)**, Chimichurri **(GF)** 1.95
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### Classics:

- Beer Battered Haddock**, Chunky Chips, Home-Made Tartare Sauce, Mushy Peas or Curried Chickpeas 12.9  
(Add Both For 1.95)  
**Georges Pie** – See Server For Details, Served With Champ Mash And Seasonal Greens 14  
**Beef Burger** – Ground Beef, Smoked Bacon, Brie, Onion Jam, Fries 14.5
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### Sides: all 3.9

- Fries  
Fat Cut Chips  
Sweet Potato Fries  
Rocket & Parmesan Salad, Balsamic Dressing  
Curry Spiced Chickpeas