

George's

DINING ROOM & BAR



SUMMER LARGE PARTIES MENU

STARTERS

CHICKEN LIVER PARFAIT, SPICED MANGO CHUTNEY, TOAST

SMOKED PIG'S HEAD TERRINE, LEEK, FRIED QUAIL EGG, PINEAPPLE

PEA & MINT SOUP, HOMEMADE BREAD, MINT CRÈME FRAICHE (V)

STICKY IBERICO PORK SHOULDER, SESAME SEEDS, APPLE, POTATO FONDANT

FILLED ROOSTER POTATO SKIN, SMOKED GOATS CURD, HERITAGE TOMATO SALSA, CRISPY ONIONS TRUFFLE
MORNAY SAUCE (V)

MAINS

MUSHROOM RISOTTO, TRUFFLE ESPUMA, WILD MUSHROOM, BEEF CONSOMMÉ

BATTERED HADDOCK, MUSHY PEAS, TARTAR SAUCE, FRIES

HERB CRUSTED LOCH DUART SALMON, CRUSHED NEW POTATOES, SPINACH, SEAFOOD,
HAZELNUT BEURRE NOISETTE

ROASTED PORK BELLY, HONEY PORK RIB, GLAZED PORK NECK, ALSACE BACON, HONEY CARROT PUREE

8OZ SIRLOIN STEAK, CHUNKY CHIPS, ONION RING, WATERCRESS (£5 SUPPLEMENT)

DESSERTS

A SELECTION OF FARMHOUSE CHEESES

A SELECTION OF ICE CREAM AND SORBETS

STICKY TOFFEE PUDDING, TOFFEE SAUCE AND VANILLA ICE CREAM

PASSION FRUIT CURD, BURNT WHITE CHOCOLATE ICE CREAM, MERINGUE

STRAWBERRY BAVAROIS, MANUKA HONEY, STRAWBERRY SALSA, MINT

2 COURSES - £22

3 COURSES - £27

ADDITIONAL SIDES - £3.95

CRISPY KALE | MASHED POTATO | SAUTÉED GREEN BEANS | MIXED SALAD | POLENTA CHIPS

BLACK PEPPER & PARMESAN FRIES | RATATOUILLE | FRIES