

George's A La Carte Menu

Spring

Nibbles:

- Homemade Bread Selection** – Olive Oil, Balsamic Reduction, House Flavoured Butter **V 4.9**
Nocerella Olives – Blush Tomato & Chilli Marinade **Ve 4.9**
Sweetcorn & Jalapeño Hummus – Homemade Flatbread **Ve 6**
Spiced Red Lentil Dip – Black Onion Seeds, Homemade Flatbread **Ve 6**
Blistered Padron Peppers – Maldon Sea Salt, Coronation Mayonnaise **V 6**
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Starters:

- Cured Chalk Stream Trout** – Poached Rhubarb, Grapefruit & Chilli Dressing, Crème Fraiche, Wholemeal Croute **9.5**
Hickory Smoked Cauliflower – Wild Garlic Pesto, Fennel BBQ Sauce, Green Chilli, Puffed Wild Rice **GF Ve 8.5**
Duck Liver Parfait – Blood Orange Gel, Torched Orange Segments, Toasted Brioche **8.5**
Crispy Shetland Mussels – Mussel Cream, Pickled Shallot Rings, Lilliput Capers, Dill Oil, Lemon Balm **9**
Burrata – Whole Burrata, Asparagus Shavings, Salsa Verde, Fresh Peas, Tendril Shoots, Pea Oil **GF V 10**
Merlot Braised Sticky Beef Cheek – Pickled Silverskin Onions, Mushroom & Black Garlic Ketchup, Rosemary Focaccia **9.5**
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Mains:

- Pan Roasted Corn-fed Chicken Supreme** – Yorkshire Asparagus, Goats Cheese Beignet, Roast Garlic Polenta "Mash", Jerk Sauce **GF 19**
Pan Seared Hake – Jersey Royal Potatoes, Petit Pois, Spring Onion, Parsley Sponge, Chicken Sauce **20**
Harissa Roast Carrots – Sour Cream, Garlic Cannellini Bean & Spinach, Dukkah Spice, Curried Golden Raisins, Wild Garlic **GF V 17**
Lamb Saddle (Served Medium Rare) – Sticky Glazed Lamb Breast, Samphire, Grilled Olive Puree, Potato Pressing, Red Currant Jus **GF 27**
Organic Spelt "Risotto" - Glazed & Smoked Chicory, Morels **Ve 16**
Tuna Steak Grenobloise – Braised & Pickled Fennel, Roasted Heritage Tomatoes **GF 21**
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Salads:

- Crispy Tofu Salad** – Quinoa, Peanut, Chilli, Mango, Rocket, Maple & Soy Dressing **Ve 13.5**
Pea & Asparagus Salad – Raw Asparagus Shavings, Fresh Peas, Watercress, Feta, Lemon Dressing **V 13.5**
Spiced Beef Fillet Tail Salad – Mix Leaf, Fresh Chilli, Spring Onion, Pomegranate, Chilli & Lime Dressing **GF 15**
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Grill:

- 8oz Fillet Steak (GF) 29**
8oz Sirloin Steak (GF) 24
10oz Ribeye Steak (GF) 26
Seared Swordfish Steak (GF) 22

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, Homemade Tartare Sauce, Mushy Peas OR Curried Chickpeas
(Add Both For 1.95) **(GF) 16**
Braised Beef Shin - French Beans, Creamed Pommery Potatoes, Braising Jus **(GF) 18**
Home-Made Lamb Burger - Grilled Red Pepper, Tzatziki, Lollo Rosso, Pretzel Bun, Fries **15.5**
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Sides:

- Skin On Fries (GF) 3.95**
Fat Cut Saggita Chips (GF) 3.95
Fine Tail Green Beans, Toasted Almonds (GF) 4.5
Curry Spiced Chickpeas (GF) 4.5
Rocket & Parmesan Salad, Balsamic Reduction (GF) 4.5

*All Weights Quoted Are Approximate And Prior To Cooking. We Cannot Guarantee That Any Of Our Dishes Are Free From Nuts. We Cannot Guarantee That Any Of Our Dishes Are Free From GM Ingredients. All Allergen Information Is Available On Request. All Prices Include VAT At The Current Rate. A Discretionary 10% Service Charge Will Be Charge To Parties Of 6 Or More.