

George's A La Carte Menu

Nibbles:

- Aubergine & Cumin Hummus** - Home-Made Flatbread **(Ve)** 5.6
Smoked Beetroot & Feta Dip - Home-Made Flatbread **(V)** 5.8
Deep Fried Padron Peppers - Maldon Sea Salt, Caramelised Onion Mayonnaise **(V), (DF)** 5.1
Home-Made Bread Selection - Olive Oil, Balsamic Reduction, Flavoured Butter **(V)** 4.5
Gordal Olives - House Marinade **(Ve)** 3.7
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Starters:

- Monkfish Tail Scampi** – Iced Baby Gem Velouté, Pickled Shallots, Lilliput Capers, Dill **(DF)** 8.5
Thyme & Juniper Venison Carpaccio – Pickled Radish, Aged Parmesan, Pedro Ximenez Shallot Dressing, Nasturtium, Crisps **(GF)** 10
Feta Mousse – Heritage Tomatoes, Bloody Mary Caviar, Basil Oil, Focaccia Croute **(V)** 7.5
Braised Octopus – Kiwi & Watermelon Pico De Gallo, Squid ink, Chorizo, Chorizo Gel, Micro Coriander **(GF), (DF)** 9.5
Chicken Liver Parfait – Black British Cherry Compote, Brioche Loaf, Pickled Hazelnuts 7.5
Beetroot & Pear – Roasted Golden Beetroot, Smoked Beetroot Gel, Kholrabi, Candy Beetroot, Compressed Pear, Walnut, Watercress **(Ve), (GF)** 7.1
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Mains:

- Roasted Lamb Rump** - (Pink) Picked Leg Boulangere, Baby Carrots, Carrot & Caraway Puree, Lamb Jus **(GF)** 23
Seared Tuna Nicoise – Braised Gem Heart, Ratte Potatoes, Fine Tail Green Beans, Black Olives, English Tomato Consommé, Basil **(GF), (DF)** 20
Roasted Aubergine – Aubergine, Tomato, Cinnamon, Harissa Chickpeas **(Ve), (GF)** 15
Coley & Chicken – Coley Fillet, Chicken Ballotine, Girolle Mushrooms, Creamed Potatoes, Sea Purslane, Parmesan Rosemary Tuile, Chicken Cream **(GF)** 18
Confit Pork Belly – Fennel & Roasted Apple Compote, Charred Hispi Cabbage, Herb Fondant Potatoes, Cider Jus, Sage Crisps **(GF)** 18
Roasted Heritage Carrots – Red Lentil Puree, Green Lentil “Risotto”, Black Garlic, Carrot Moss, Micro Coriander **(Ve)** 16
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Salads:

- Spiced Sweet Potato Salad** – Roasted Sweet Potato, Green Beans, Walnuts, Watercress, Lime Crème Fraiche **(V)** 10.50
Kholrabi & Apple Salad – Compressed Apple, Pickled Kholrabi, Rocket, Hazelnuts, Horseradish Dressing **(Ve), (GF)** 10
Spiced Fillet Tail Salad – Mix Leaf, Fresh Chilli, Spring Onion, Pomegranate, Chilli & Lime Dressing 13
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Grill:

- 8oz Fillet Steak (GF)** 27
8oz Sirloin Steak (GF) 22
10oz Ribeye Steak (GF) 25
Swordfish Steak (GF) 19

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 1.95

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)** 13.5
Braised Feather Blade Of Beef – French Beans, Creamed Potatoes, Braising Jus **(GF)** 16
Spiced Fried Chicken Burger - Chipotle Mayonnaise, Lollo Biondi, Pretzel Bun, 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**

*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.