

# George's

DINING ROOM & BAR



## VALENTINE'S MENU

### AMUSE BOUCHE

GOATS CHEESE & RED ONION TARTLET WITH CANDID WALNUT

### STARTERS

CURED MEAT PLATTER, MANCHEGO, SWEET PICKLES, CHICKEN LIVER PARFAIT, FOCACCIA (SHARER)

WHITE ONION SOUP, HERB OIL, CHIVES, WELSH RAREBIT FOCACCIA

HAM HOCK TERRINE, PICCALILLI MAYONNAISE, CHARRED SOURDOUGH

HERITAGE TOMATO SALAD, BOCCONCINI, OLIVES, BRIOCHE CROUTES, HERB OIL

MISO GLAZED MACKEREL, PICKLED CUCUMBER RIBBONS, CELERIAC & APPLE REMOULADE

### MAINS

8OZ SIRLOIN, ROCKET, WATERCRESS & PARMESAN SALAD, HAND CUT CHIPS, PEPPERCORN, BALSAMIC TOMATO (SHARER)

STONEBASS, BUTTERED BABY LEEKS, SPINACH & RICOTTA RAVIOLI, POTATO PRESS, WHITE ONION PUREE

ORZO RISOTTO, POACHED EGG, PETIT POIS, BROAD BEANS, SUGAR SNAPS, PEASHOOTS

CHICKEN BREAST, BOULANGÈRE, CHIVE CRÈME FRAICHE, CHARRED TENDERSTEM, CHORIZO CONSOMMÉ

SKREI COD, SAUTÉED RATTE POTATOES, FENNEL BARIGOULE, WASABI SNOW

### DESSERTS

VANILLA CHEESECAKE, BERRY COMPOTE, HONEYCOMB

LEMON MERINGUE, ALMOND BRITTLE, BASIL POWDER

CHOCOLATE TART, CHOCOLATE TUILE, STRAWBERRY GEL

TRIO OF LEMON MERINGUE, CHOCOLATE TART & VANILLA CHEESECAKE (SHARER)

STRAWBERRY PANNACOTTA, MACERATED WILD STRAWBERRIES, MINT SNOW

### PETIT FOURS

MACARONS & CHOCOLATE TRUFFLES, MINT POWDER

GLASS OF PROSECCO & A ROSE FOR YOUR LOVED ONE

**£44.95 PER PERSON**

**THIS MENU WILL BE AVAILABLE ON THE 14TH & 15TH FEBRUARY BETWEEN THE TIMES OF 18:00 – 22:00**