

George's Autumn A La Carte Menu

Nibbles

Roasted Parsnip & Honey Hummus - Toasted Almonds, Home-made Flatbread (V) **4.9**

Smoked Beetroot & Feta Dip - Home-made Flatbread (V) **4.95**

Home-Made Bread Selection - Olive Oil, Balsamic Reduction, Flavoured Butter (V) **4.5**

Padron Peppers - Malden Sea Salt, Spicy Mayonnaise **4.7**

Gordal Olives - House Marinade (Ve) **3.5**

Starters

Duck Liver Parfait - Wholemeal Loaf, Fig Jam, Blackberry **7.50**

Ginger Cured Cod - Apple Gel, Wasabi Crumb, Compressed Cucumber, Celeriac Crisp (DF,GF) **7.9**

Spiced Squash Veloute - Butternut Fondants, Goats Curd, Candied Pumpkin Seeds, Watercress (V) **6.50**

Game Terrine - House Pickled Onions, Pear Chutney, Pistachio **7.80**

Soft Shell Crab - Spiced Tempura Batter, Lemongrass Foam, Braised Fennel Heart, Peanuts, Endive (DF) **9.5**

Beetroot & Sweet Potato Press - Beetroot Gel, Golden Beetroot & Walnut Pesto, Chervil Crème Fraiche (V) **6.75**

Mains

Gressingham Duck Breast (served Pink) - Fondant Potato, Sticky Red Cabbage, Pickled Cabbage Puree, Chestnuts, Orange Jus (GF) **23**

Pan Seared Stone Bass - Violetta Potatoes, Wild Mushrooms, Spinach Puree, Pickled Shimeji, Watercress (GF) **17**

Stuffed Munchkin Pumpkin - Pine Nuts, Swiss Chard, Tenderstem Broccoli, Spiced Paprika Cream (V,GF) **16**

Thyme Roasted Chicken Breast - Jerusalem Artichoke Puree, Roasted Artichokes, Horseradish Rosti, Chicken & Thyme Cream **17**

Sea Reared Trout - Parsley Mash, Savoy Cabbage, Pickled Cockles, Tartare Hollandaise (GF) **16.5**

Salt Baked Celeriac - King Oyster Mushroom, Piccolo Parsnips, Roasted Celeriac Puree, Winter Truffle, Chives (GF) **15.5**

Grill

8oz Fillet (GF) **26**

8oz Sirloin (GF) **23**

10oz Ribeye (GF) **25**

Garlic & Thyme Spatchcock Poussin (GF) **17.5**

Swordfish Steak (GF) **18**

All Above Served With Balsamic Tomato, Parmesan & Chive Chips, Watercress

Sauces: Red Wine Jus (GF), Brandy Peppercorn (GF), Diane (GF), Chimichurri (GF) Café de Paris Butter **1.95**

Classics

Cornflake Chicken Burger - Sriracha Mayonnaise, Lollo Biondi, Pretzel Bun, Fries **14.5**

IPA Battered Haddock - Thick Cut Sagitta Chip, Home-Made Tartare Sauce, Mushy Peas or Curried Chickpeas **12.9** (Add Both For **1.95**)

George's Pie - See Server For Details, Served With Thick Cut Sagitta Chips & Seasonal Greens **14**

Sides all 3.9

Fries

Sweet Potato Fries

Curry Spiced Chickpeas

Seasonal Greens

Fat Cut Sagitta Chips

Rocket & Parmesan Salad, Balsamic Carraway Dressing