



the **GEORGE**
HOTEL & BRASSERIE

THE GEORGE SAMPLE DINNER MENU

Whilst you decide...

Salted cashew nuts £3.50
Devilled cashew nuts £3.50

Warm marinated olives £3.00
Whitebait with tartare sauce £3.95

To begin...

Fish & shellfish soup with rouille and grated parmesan £6.50
Beetroot carpaccio with goats' cheese truffles & fines dressing £6.95
Crab and basil tian, lemon oil and rocket £8.50
Tempura squid, spring onions and harissa sauce £8.50
Grasmere Farm pork and pistachio terrine with apple compôte £7.25
Scallops wrapped in pancetta, with truffle mash and mint pea purée £9.95
Salad of grilled courgettes with mixed leaves, herb vinaigrette and shaved parmesan £6.95

To follow...

Pea, courgette and broad bean risotto with parmesan shavings £13.95
Lemon sole fillets with black olives, capers, anchovies and mixed herb dressing £16.95
Fillet of seabass, Baba Ganoush, sautéed courgettes, Paris brown mushrooms and sauce vierge £17.95
Fillet of organic salmon with olive oil crushed potatoes, brown shrimp, samphire and salsa verde £16.50
Saddle of lamb with summer truffle mash, broad beans, peas and courgettes £18.95
Fillet of pork, spinach, fondant potato with onion velouté and confit Mediterranean vegetables £16.95
28-Day Angus beef, green beans, spinach and handcut chips with either truffle jus or snails in garlic butter
9oz sirloin £21.50 9oz fillet £23.50

On the side...

Handcut chips
Pomme purée (plain, spring onion or truffle)
Mixed leaf salad
Green beans
All £2.50

To finish...

Hot chocolate tart with chocolate sauce and espresso ice cream £5.50

Vanilla crème brûlée with shortbread £5.50

Pannacotta with fig compote and crème fraîche £5.50

Berry gratin with lavender sabayon and lemon yoghurt sorbet £5.50

Profiteroles filled with rum & raisin ice cream and topped with chocolate sauce £5.50

Selection of homemade ice creams & sorbets £5.00

Selection of cheeses £7.50

Dolcelatte	Blue veined Italian soft cheese. The cheese is made from cow's milk, and has a sweet taste. It's name translates from Italian to 'sweet milk' in English.
Lincolnshire poacher	The smooth cheddar like interior and distinctively patterned rind is no different from the younger cheese.
Taleggio	Strong aroma, but it's flavour is comparatively mild with an unusual fruity tang. It's crust is thin and studded with salt crystals.
Brie de Meaux	Brie de Meaux is a rich golden cheese with an earthy character which contrasts with the texture of the bloomy rind.

Dessert wines and port

	Glass (100ml)	Bottle (37.5cl)
80. Château du Rolland 2003/04, Sauternes, France	£5.75	£27.50
81. Rutherglen Muscat Campbells 2005	£4.75	£21.50
82. Maury Mas Amiel Vintage 2007	£5.50	£24.50
	(100ml)	(70cl)
92. Smith Woodhouse LBV 2003	£3.00	£29.95
91. Nieveport 10 Tawny, Warres	£3.50	£33.50
83. Quinta da Cavadinha 1996, Warres	£6.25	£60.00

Coffees and teas (*Our coffees & hot chocolate are certified fairtrade*)

Selection of truffles		£2.50
Floater coffee		£2.50
Irish coffee (Jamesons)		£3.65
Calypso coffee (Tia Maria)		£3.65
French coffee (Cognac)		£4.50
Kahlua coffee		£3.65
Regular/decaffeinated		£2.00
Hot chocolate	£2.25	Espresso £1.75
Latte	£2.25	Cappuccino £2.25
Small cafetière	£2.25	Large cafetière £5.50
Traditional tea – English, Earl Grey, Assam and green		£1.75
Herbal tea – camomile, peppermint, chai		£1.85