



the GEORGE
HOTEL & BRASSERIE

SAMPLE DINNER MENU

Whilst you decide...

Salted cashew nuts £3.50 Whitebait with tartare sauce £3.50 Marinated olives £3.00

To begin...

Cream of mushroom soup with herb oil and croûtons £5.50

Grilled scallops in the shell with parsley & hazelnut butter £9.95

Crab cake with smoked mayonnaise and crispy salad £7.95

Charcuterie plate: selection of cured meats, grilled courgettes, grilled peppers, olives, bread, olive oil & balsamic £6.95

Ham hock terrine with piccalilli and walnut toast £6.95

Golden Cross goats' cheese mousse with beetroot, spring onion and sherry vinegar dressing £6.95

Wild mushroom fricassée with crispy poached egg and hollandaise sauce £7.25

To follow...

Wild mushroom & spinach millefeuille with Mediterranean vegetables and port reduction £13.95

Pan-fried seabream with brown shrimp, sautéed potatoes, spinach and white wine fish velouté £18.95

Pan-fried salmon with butternut squash purée, creamy cabbage and beetroot salsa £18.25

Belly of pork, tenderloin & black pudding with caramelised apple, fine beans, ratatouille and pommery mustard sauce £18.95

Braised pheasant with crushed new potatoes, green beans, lardons and local wild mushrooms £17.50

Barbary duck breast with white onion velouté, Savoy cabbage and Morello cherries £18.95

Loin of venison with celeriac purée, braised red cabbage, fondant potato and Marsala jus £19.25

28-Day hung 9oz Angus sirloin, green beans, handcut chips and Vichy carrots with either truffle jus or Café de Paris butter £21.95

On the side...

Handcut chips

Mixed leaf salad

Green beans

Braised red cabbage

All £2.50

To finish...

Rum & raisin chocolate fondant with cappuccino ice cream and salted caramel £6.50

Vanilla crème brûlée with winter berries £5.50

Assiette of apple: mousse, frangipane, crumble, ice cream and jelly £6.25

Mango and passion fruit parfait with passion fruit coulis & almond nougatine £5.50

Warm pear tarte tatin with liquorice ice cream and caramel sauce £5.50

Selection of cheeses £7.50

Clawson Blue Stilton	Blue veined English soft cheese. The cheese is made from cows' milk, and has a salty taste.
Bosworth Ash	Made with unpasteurised goats' milk, this cheese has a mild citrus flavour.
Reblochon de Savoie	A smooth cheddar-like interior and distinctively patterned rind, it has a fruity, nutty taste with a clean, sweet finish.
Isle of Mull	A dense, hard farmhouse cheese with occasional blue veins. It is wrapped in cloth and aged for up to twelve months.

Dessert wines and port	Glass (75ml)	Bottle (37.5cl)
80. Château du Rolland 2005, Sauternes, France	£7.00	£34.95
81. Rutherglen Muscat Campbells 2005, Australia	£5.75	£28.50
84. Pedro Ximenez, Antonio Barbadillo	£3.00	£29.95
85. Late Harvest Riesling 2007, Forrest Estate, NZ	£5.00	£24.95
	(75ml)	(70cl)
92. Smith Woodhouse Ruby port, 2005	£3.50	£29.95
91. Nieceport 10 Tawny, Warres	£4.25	£38.50
83. Quinta da Cavadinha 1996, Warres	£6.75	£56.50

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	£2.10
Traditional tea – English, Earl Grey, Assam and Green	£1.75
Herbal tea – Camomile, Peppermint, Chai	£1.85
Hot chocolate	£2.35
Espresso	£1.75
Double espresso	£2.05
Latte	£2.35
Cappuccino	£2.35
Small cafetière	£2.35
Large cafetière	£5.60