



the GEORGE

HOTEL & BRASSERIE

Whilst you decide...

Warm marinated olives	£2.00	Whitebait with tartare sauce	£3.95
Crispy pork belly with aioli	£3.95	Salted cashew nuts	£3.50
Handcut crisps	£1.00	Grilled squid with tomato salsa	£3.95

To begin...

Leek and potato soup with chicken tortellini and soft poached egg	£6.50
Glazed crottin , beetroot, hazelnuts, endive salad with a honey dressing	£6.95
English asparagus , Parma ham and crispy free range egg	£8.50
Seared tuna , crispy soft shell crab, shellfish mayonnaise and Asian salad	£8.95
Smoked salmon , Cromer crab, tempura squid, spring onions and lime	£8.50
Scallops with smoked mackerel, sauce vierge and cauliflower purée	£9.95
Carpaccio of beef , wild mushrooms, green beans, rocket and parmesan mayonnaise	£7.50

To follow...

Butternut squash, feta & spinach pithivier with pinenuts	£12.95
Fillet of cod , razor clam tartare, white bean purée and seafood salsa	£16.95
Fillet of salmon , agretti, crab, clams & crayfish risotto with chive velouté	£16.50
Whole roasted lemon sole , brown shrimp beurre noisette and panaché of vegetables	£17.95
Loin & braised leg of rabbit , pappardelle and a cèpe sauce	£16.50
Assiette of pork - fillet, crispy pork belly, chorizo, black pudding - with Savoy cabbage and butternut squash purée	£17.95
Roasted free-range chicken supreme with foie gras, Hispi cabbage, spring baby vegetables and fondant potato	£17.50
28-Day Angus beef , green beans, spinach and handcut chips with either béarnaise sauce or snails in garlic butter	
8oz sirloin	£18.95
6oz fillet	£21.50

On the side...

Handcut chips
Pomme purée (plain, spring onion or truffle)
Roquette & parmesan salad
Mixed leaf salad
Green beans (plain or shallot and bacon)

All £2.50

To finish...

- Griottine crème brûlée** with shortbread £5.50
Vanilla pannacotta with rhubarb compôte £5.50
Lime and Malibu ice parfait with crème fraîche and pomegranate foam £5.50
Chocolate fondant with poached strawberries and blackberry sorbet £5.95
Fig tart with apricot coulis and vanilla ice cream £5.75
Selection of homemade ice creams & sorbets £5.00

Selection of British cheeses £7.50

- Evenlode Blue Monday** Complex, and creamy with bold cracks and streaks of blue. Spicy, steely and sweet.
- Montgomery Ogle Shield** Unlike normal montgomeries this has a soft and waxy texture with milder flavour and is very unique.
- Organic Cornish brie** Cornish brie has a delicious mild and creamy flavour with a smooth texture. The rich and creamy Cornish milk gives it a characteristic yellow, buttery colour.
- Wobbly Bottom** A light and smooth goats' cheese from one of the vanishingly few Home Counties' cheesemakers, Wobbly Bottom Farm.

Our cheeses are provided by the Farm Shop in Willian.

Dessert wines and port

	Glass (100ml)	Bottle (37.5cl)
80. Château du Rolland 2003, 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 1995, 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		£1.85