



## VALENTINE SUPPER MENU

Served in The George Dining Room

### TO START

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**Roasted Camembert** | caramelised onion chutney, toasted ciabatta to share **£14 GF0**

**Trio of Fish – to share**

The George's Gin Cured Salmon | compressed apple & cucumber, citrus & dill

Salt & Pepper Squid | beetroot & lemon mayonnaise

Peppered Mackerel Pâté | lemon crème fresh **£15**

**Antipasti Board** | lomo embuchado, prosciutto, bresola, bocconcini, sun-dried tomatoes, Cornish Yarg, Cashel Blue, Sparkenhoe Red Leicester, artichoke hearts, caramelised onion marmalade, olive oil, balsamic vinegar & toasted ciabatta to share **£15 GF0**

### MAINS

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**Thirty five day aged British White Beef Wellington** | pomme purée & glazed seasonal vegetables **£35**

**Tandoori Monkfish** | sticky lime & coriander rice, tender stem & sesame **£20 GF**

**King Oyster & Wild Mushroom Rissotto** | parmesan crisps **£16 V GF**

### DESSERTS

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**Sharing Board** | chocolate mousse, apricot Bakewell & sticky toffee pudding **£15**

**Cheese Board** | Cornish Yarg, Cashel Blue, & Sparkenhoe Red Leicester with caramelised onion marmalade, membrillo, grapes & artisan crackers **£9.95 GF0**

**Ice Creams & Sorbets** | vanilla, chocolate, cherry, strawberry, pistachio and honeycomb **£2.50 per scoop V GF0 VE**

PLEASE ADVISE A MEMBER OF OUR TEAM OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS

V | VEGETARIAN GF0 | GLUTEN FREE OPTION VE | VEGAN