



LUNCH & SUPPER MENU

Served in The George Dining Room

TO START

The George's Soup of the Day | crusty bread & Netherland Farm butter **£7 V GFO**

Bruschetta | tomato, red onion & mozzarella | gin cured salmon, dill cream cheese |
Lincolnshire Poacher & onion marmalade | anti pasti | Provençal (artichoke, olive & tomato) **£2.50 each**

Duck Liver Pâté | spiced green tomato chutney, baby leaf & toasted brioche **£8.50**

Pan Seared Scallops | pea purée, bacon crumb, black pudding, pork puff & micro herbs **£14.50 / £28.95 GFO**

Tempura King Prawns | sweet chilli dip **£12.50 / £22.50 GFO**

Gin Cured Salmon | compressed apple & cucumber, citrus & dill **£8.50 GFO**

Salt & Pepper Squid | beetroot & lemon mayonnaise **£8.50**

Asparagus, Spring Onion, Baby Carrots & Pepper Tempura | sweet chilli & soy **£8.50 V GFO VE**

MAINS

The George's 'Potless' Pie | individual pie of the day, buttered mashed potato & vegetable medley **£18**

Roast Barbary Duck Breast | shallot tatin, tender stem broccoli, sweet potato purée & red wine jus **£26**

Pan Roast Free Range Chicken Breast | romanesco, baby carrots, dauphinois & Madeira jus **£18 GFO**

Atlantic Lobster | French fries with garlic herb butter, Thermidor or lemon mayonnaise **Half £30 Whole £60**

Pan Fried Cod | fondant potatoes, broccoli velouté & sautéed greens **£19.50 GFO**

Brisket Burger | brie, bacon jam, cranberry sauce & fries **£16.50**

Thirty day aged Derbyshire 8oz Ribeye Steak £29.95

Thirty day aged Derbyshire 8oz Fillet Steak £34.95

With onion rings, roast vine tomatoes, portobello mushroom & pommes frites add Black peppercorn sauce, sauce béarnaise or Stilton cheese **£3**

Wild mushroom & tarragon risotto | parmesan crisp **£17.50 V GF**

SIDES

Sweet potato fries **£4**, French fries **£4**, Honey glazed seasonal vegetables **£4**,
Buttered tender stem broccoli & toasted almonds **£4**, Mixed salad **£4**

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

V | VEGETARIAN GFO | GLUTEN FREE OPTION VE | VEGAN



DESSERT MENU

DESSERTS

Eton Tidy | Autumn berries, meringue, raspberry coulis & raspberry sorbet **£7.50 GF0**

Chocolate Delice | raspberry sorbet & raspberry tuile **£7.50**

Apple & Blackberry Crumble | sauce Anglaise **£7.50**

Sticky Toffee Pudding | butterscotch sauce & Madagasan vanilla ice cream **£7.50**

White Chocolate & Honeycomb Semifreddo | raspberry crumb & milk chocolate honeycomb **£7.50 GF0**

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

Ice Cream & Sorbet | vanilla, chocolate, cherry, strawberry, pistachio and honey comb **£2.50 per scoop V GF0 VE**

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