

THE GEORGE HOTEL

SAMPLE BRASSERIE MENU



Starters

Searched Scottish scallops, pickled beetroot, apple, artichoke puree, coriander	£11.00
Smoked chicken and parma ham terrine, spiced carrot puree, gherkins, caper berries, brioche	£9.50
Roasted tomato and chilli soup, tarragon oil, micro celery (v)	£6.50
Smoked mackerel, celeriac remoulade, confit radish, capers	£8.50
Goats cheese panna cotta, roasted beetroot, beetroot crisp, candied walnuts (v)	£8.00
Starter sharing platter: smoked chicken and parma ham terrine, smoked mackerel and celeriac remoulade and goats cheese panna cotta - minimum of 2 people	£12 per person

Mains

Fillet of Beef Wellington, Parissienne potatoes, leek puree, red wine poached shallot, confit leek, port jus	£27.00
Roasted squash, wild mushroom, Brie, porcini sauce, squash puree (v)	£16.00
Turkey breast, cranberry stuffing, chipolatas, bread sauce, all the trimmings	£18.50
Slow cooked Lamb Shank, wasabi garden peas, chorizo mashed potato, kale	£20.00
Roasted cod, seafood risotto, brussel sprouts, lime quinoa crisp, cream sauce	£21.00
Seabream, confit fennel, dauphinoise potatoes, tenderstem broccoli, fennel puree, garlic butter	£19.00
Monty's beef burger with cured bacon or Vegetarian burger, with iceberg lettuce, tomato relish, gherkins, caramelised onion triple cooked chips, mixed leaves and a choice of Brie, Cheddar or Stilton	£15.00
Chateaubriand to share: Served with triple cooked chips, grilled tomato, flat mushroom, watercress, a choice of sauces and a bottle of Calia, Argentinian Malbec	£65.00

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Chargrilled 28 day dry-aged beef

8 oz Rump	£18.50
10 oz Sirloin	£24.00
10 oz Rib eye	£25.00
7 oz Fillet	£27.00

All steaks are served with triple cooked chips, a grilled tomato, flat mushroom, watercress and a choice of béarnaise, peppercorn, diane, chimichuri or blue cheese sauce.

Side dishes

Roasted roots	£3.50
Broccoli, stilton and pine nuts	£3.50
Green Beans and Pancetta	£3.50
Triple cooked chips	£3.50
Garlic and herb mashed potato	£3.50
Brussel sprouts and chestnuts	£3.50

Desserts

White chocolate parfait, coffee ice cream, roasted pistachios, pistachio tuile	£7.50
Rum bread and butter pudding, clotted cream ice cream, orange, crème Anglaise	£7.00
Apple and Raisin Strudel, vanilla crème Anglaise	£7.00
Chocolate selection box, homemade truffles, white chocolate mousse, caramel fudge	£7.50
Selection of Artisan Cheeses, grapes, celery, apple, chutney, biscuits	£8.00 £12.00
Sharing Plate for Two: A selection of mini desserts to share, or not!	£15.00

A 10% discretionary service charge will be added to all bills