

# THE GEORGE HOTEL

## SAMPLE BRASSERIE MENU



### Starters

Thai crispy duck, Asian vegetables, sweet chilli, pancakes	£9.00
Guinea fowl and wild mushroom terrine, pickled shallot, red onion marmalade, toasted brioche	£9.50
Scallops, baby octopus, black pudding crisp, minted pea puree	£11.00
Smoked salmon risotto, lemon oil, dill	£8.00
Deep fried smoked brie, panko breadcrumb, tomato salsa, spiced fig (v)	£8.00
Roasted pepper soup, tarragon oil, heritage potato crisp (v)	£6.50
Starter sharing platter: guinea fowl and mushroom terrine, thai crispy duck, deep fried brie - minimum of 2 people	£12 pp

### Mains

Beef Wellington, potato rösti, poached shallot, carrot	£27.00
Roasted pork fillet, ratatouille, confit potatoes, black pudding	£20.00
Herb crusted rack of lamb, Moroccan spiced cous cous, pomegranate, harissa spiced carrot, mange tout	£22.00
Poppy seed crusted fillet of turbot, lobster tortellini, samphire, leek, poached egg, beurre rouge	£19.00
Fillet of john dory, grilled octopus, savoy cabbage, calamari foam, caviar, spinach, tapioca crisp	£21.00
Mascarpone and spinach pithivier, red wine poached shallot, wild mushroom, grilled orange, rocket (v)	£15.50
Duck breast, braised red cabbage, parsnip purée, purple potato crisp, cherry jus	£20.00
Monty's beef burger with cured bacon or Monty's vegetarian burger, iceberg lettuce, tomato relish, gherkins, caramelised onion triple cooked chips, mixed leaves - 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

10 oz Sirloin	£24.00
10 oz Rib eye	£25.00
7 oz Fillet	£27.00

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

### Side dishes

Triple cooked chips	£3.50
Garlic and spring onion mashed potatoes	£3.50
Sweet potato and rosemary fries	£3.50
Heritage tomato and cucumber salad	£3.50
Green beans and pancetta	£3.50

### Desserts

Passionfruit tart, confit raspberries, Italian meringue, orange, berry puree	£6.50
Trio of chocolate, toasted pistachio, orange pate de fruits	£6.50
Banoffee pie, almond praline, pear	£6.00
Baked Alaska, apple crisp, rhubarb ice cream, apple coulis	£7.00
Chocolate and cappuccino fondant, walnut mousse, amaretti biscuit	£7.00
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