

# THE GEORGE HOTEL

## SAMPLE BRASSERIE MENU



### Starters

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| Jerusalem artichoke velouté, truffled cream, heritage potato crisps (v)   | £7.00  |
| Free range duck and guinea fowl terrine, apricot purée, pickled carrots, water cress, baby gherkin, brioche   | £8.00  |
| Seared Scottish scallops, onion and roast almond sauce, fresh herb purée, crispy apples, chorizo, pickled baby onions   | £10.00 |
| Marinated Cornish crab and prawn tian, langoustine minestrone, fresh herbs, onion flowers   | £9.00  |
| Confit mayan gold potato, Dorset Blue cheese, caper berries, micro salad, baby leek and cream sauce (v)   | £7.00  |
| Welsh fresh water mussels with a choice of sauces   | £8.00  |
| Sharing platter: marinated cornish crab and prawn tian, fresh water mussels, free range duck and guinea fowl terrine, British venison salami, wild leaf salad | £11 pp |

### Mains

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| Marinated rack of Welsh lamb, braised shoulder, spiced broccoli purée, shallot bhaji, Cerney Ash, lime curd, lamb jus  | £23.00 |
| Pan fried stone bass, steamed cockles, cauliflower velouté, pomme fondant, crispy cabbage, saffron garlic butter   | £21.00 |
| Free range duck breast, onion squash purée, caramelised ginger, tenderstem, bitter orange sauce  | £20.00 |
| Fillet of Beef Wellington, sautéed wild mushrooms, leek and potato galette, port jus, truffle oil  | £25.00 |
| Poached cod fillet, red pepper, harissa and chickpea cassoulet, baby spinach, Cerney Ash   | £18.00 |
| Braised heritage carrot, asian spiced roasted jerusalem artichoke, seasonal vegetables, crispy cabbage (v)   | £15.00 |
| Welsh fresh water mussels, homemade garlic baguette, hand cut fries and a choice of one of the following sauces: shallot, white wine, cream and fresh herbs, lobster bisque or lemongrass, ginger and spring onion curls | £16.00 |

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### Chargrilled 28 day dry-aged beef

|               |        |
|---------------|--------|
| 12 oz Rump    | £19.00 |
| 10 oz Rib-Eye | £23.00 |
| 10 oz Sirloin | £23.00 |
| 7 oz Fillet   | £27.00 |

All steaks are served with triple cooked chips, portobello mushrooms, roast cherry tomatoes, mixed wild leaves and a choice of: shallot béarnaise sauce, peppercorn sauce, blue cheese, garlic butter

### Sharing platters with wine

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| 12 oz Chateaubriand | £55.00 |
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Triple cooked chips, Portobello mushrooms, roast cherry tomatoes, mixed wild leaves, a choice of: shallot béarnaise sauce, peppercorn sauce, blue cheese or garlic butter and a bottle of Calia, Argentinian Malbec

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| 2 Kilos of Moules Marinières | £45.00 |
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Fries, homemade breads for dipping, bottle of Picpoul de Pinet

### Side dishes - all priced at £3.50

Triple cooked chips | Wild leaf salad | Pomme Galette | Seasonal vegetables | Roasted roots |

### Desserts

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| Evesham honey parfait, nut florentine, cinnamon compressed cox apples, cider sorbet | £7.00 |
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| Peruvian dark chocolate ganache, salted caramel, orange coulis, peanut butter ice cream | £7.00 |
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| Passionfruit crème brûlée, vanilla shortbread, rum sorbet | £7.00 |
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| White chocolate cheesecake, amaretti biscuits, cappuccino ice cream | £7.00 |
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| Selection of artisan cheeses, seasonal fruit chutney, quince meat, organic biscuits | 3 for £8 or £5 for 12 |
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Please note: a 10% discretionary service charge will be added to all bills