

# THE GEORGE HOTEL

## SAMPLE BRASSERIE MENU



### Starters

Pea and mint soup, mint oil, chive crème fraîche (v)	£5.50
Steak tartare, egg yolk, gherkins, capers, shallots	£7.00   £11.00
Ham hock terrine, italian mustard fruit, toasted sourdough, cornichons, sweet mustard dressing	£7.00
Crispy duck salad, watercress, mooli, coriander, duck dressing, Asian pancakes	£8.00   £15.00
Monty's shrimp cocktail, martini sauce, baby gem, cucumber, red onion	£9.00   £16.00
Beetroot and bourbon salmon gravlax, orange and rocket salad, beetroot vinaigrette	£8.00
Seared scallop mille feuille, black pudding crisp, tomatoes, lemon and dill butter	£11.00
Starter sharing platter: ham hock terrine, crispy duck salad, Monty's shrimp cocktail, beetroot and bourbon salmon gravlax	£12 per person

### Mains

Pan roasted rump of lamb, ratatouille, pommes fondant, lamb jus	£20.00
Monty's beef wellington, mushroom, spinach, pomme purée (Please allow 25 minutes cooking time)	£27.50
Monty's poussin, piri piri glaze, thyme roasted parisienne potatoes, heritage salad	£18.00
Monty's beef burger, grilled bacon, mature gouda, dill pickles, sesame bun, hand cut chips, salad	£14.00
Pan fried seabass fillet, chorizo, tomato, aubergine, black olives, basil	£20.00
Baked cod fillet, yellow miso glaze, pak choi, crab, glass noodles, dashi broth, black sesame seeds	£21.00
Seafood sharing platter: scallops, clams, crevettes, seabass, Monty's shrimp cocktail, seasonal leaf salad, white wine sauce, samphire and a side order of your choice.	£20 per person

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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.

### Sharing platters with wine

Cote de Boeuf	£60.00
12 oz Chateaubriand	£65.00

Served with triple cooked chips, grilled tomato, flat mushroom, watercress, a choice of sauces and a bottle of Calia, Argentinian Malbec

### Side dishes

Triple cooked chips with truffle salt	£3.00
Creamed potato with chives	£3.50
Green beans with confit shallot	£3.50
Pak choi with garlic and oyster sauce	£4.00
Mixed leaf salad with lemon vinaigrette	£4.00
Fresh peas, broad beans and bacon	£3.50
Tender stem broccoli, pine nuts, blue cheese	£4.00

### Desserts

Poached rhubarb and roasted peach crumble	£7.00
Tonka bean buttermilk panna cotta	£7.00
Fresh strawberries, marscapone sorbet, strawberry soup, meringue	£7.50
Chocolate and banana fondant, vanilla ice cream	£8.00
Monty's knickerbocker glory	£7.50
Selection of artisan cheeses, seasonal fruit chutney, quince meat, organic biscuits, celery batons	£8.00   £12.00