

THE GEORGE HOTEL

SAMPLE BRASSERIE MENU



Starters

Rabbit and chicken terrine, radish, sun dried tomato, carrot sauce, coriander	£10.00
Mushroom veloute v 6.5 Purple potato crisp, tarragon oil (v)	£6.50
Scallops, saffron glaze, brown shrimp, apple purée, tapioca crisp, apple balls	£12.50
Salmon tartare, silver skin onion, pickled shallot, lime gel, crispy dill	£9.00
Crab tian, confit radish, brown crab panna cotta, compressed cucumber, quinoa crisp	£10.00
Confit pork belly, fondant potato, red pepper soup, pork bon bon	£8.00
Crispy duck salad, oyster sauce, asian pancakes	£8.00
Starter sharing platter: rabbit and chicken terrine, mushroom veloute, salmon tartare and confit pork belly - minimum of 2 people	£12 per person

Mains

fillet of beef wellington, parissienne potatoes, leek puree, red wine poached shallot, confit leek, port jus	£27.50
Roasted monkfish tails, tomato fondue, nero di sepia linguine, samphire, tenderstem broccoli, crispy anchovies	£22.00
Pan fried seabream, chargrilled potato, fennel, caramalised cep, lobster, lime foam	£21.00
Duo of venison, purple potato puree, heritage beetroot, blackberries, rosemary and venison jus	£25.00
Saffron risotto, wild mushroom, garlic oil (v)	£17.00
Monty's beef burger with cured bacon or monty's vegetarian burger (v) 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

THE GEORGE HOTEL

SAMPLE BRASSERIE MENU



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	£4.00
Green Beans and Pancetta	£3.50
Fennel, orange and heritage tomato salad	£4.50
Triple cooked chips	£3.50
Potato terrine	£3.50

Desserts

Chocolate orange fondant, blood orange and chilli ice cream, candied walnuts	£8.00
Monty's mille feuille, citrus cream, berries, cognac ice cream	£8.00
Lime panna cotta, Italian meringue, crispy rhubarb, champagne sorbet	£7.50
Textures of chocolate, mint coulis, peppermint sorbet	£7.50
Almond jaconde, berry compote, pistachio tuille, blackberry ice cream	£8.00
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