

# THE GEORGE RESTAURANT

**Seared scallops**, pig cheek Hoi sin and Asian textures £14.75

**Gruyère cheese fritters** and Thai jelly £10.75

**Butternut squash hummus** deep-fried spinach, ricotta and cumin roasted seeds £11.75

**Smooth chicken liver parfait**, orange redcurrant sauce £12.80

**Oakford Oysters** with sweet chilli vinegar Half Dozen £12.50 - Dozen £25.00  
Fully traceable, sourced and certified

**Galia melon** with fresh figs and fruits £9.95 or with Tuscan ham £14.95

**Finest Scotch smoked salmon** Starter £13.50 Main £24.50

**Half lobster** served cold with "George" mayonnaise on the side £19.95

**Pan-fried breast of quail** corn mealed drumstick and pearl barley risotto £14.25

**Minestrone soup** with a garlic and parmesan crouton £7.95

**Tempura of king prawns** Thai asparagus, with a lime and coriander salsa £15.95

**3 warm starters**, King prawn tempura with lime and coriander salsa,  
Butternut squash hummus deep-fried spinach, ricotta and cumin roasted seeds,  
Seared scallop, pig cheek Hoi sin and Asian textures £17.95

**Pear and endive salad** toasted walnuts, Colston Bassett £10.25

**Grand Brittany Platter** Half lobster, crab, langoustine, oyster, mussels,  
king prawn, clams, shell-on prawns and whelks £45.00

**Pan-fried line caught seabass**, herb risotto and sunblushed tomato £26.50

**Pan-fried sea bream**, courgette tagliatelli, pesto and roasted garlic £24.00

**Whole lobster** grilled with garlic butter or cold with "George" mayonnaise £35.00

**Large Dover sole**, grilled or deep fried £34.50

**Pan-fried fillet of cod**, razor clams with girolle and samphire £25.20

**Vegetarian trio:** Butternut squash risotto, spinach and mushroom mille feuille  
and Mediterranean vegetable gateau £19.50

**Braised baby gem**, crispy eggs, prune balsamic and parmesan crisps £17.95

**English sirloin of beef**, roasted on the bone, rare to medium, Yorkshire pudding and  
hot horseradish sauce, carved at your table £23.75

**Grilled organic chicken**, cous cous and medjool dates £22.95

**Half a Woodbridge duck**, sage and onion stuffing and apple sauce £24.95

**Rack of lamb**, pink, in a garlic and herb crust, with redcurrant and rosemary £25.50

**Roasted breast of duck** with black cherry purée, kale and roasted caraway £24.20

**Venison** with a black olive crust, roasted and served with salsify and parsnips £23.95

**Pan-fried fillet of beef**, with marrow and oxtail fritter £25.75

**Trio of lamb**, roast loin, liver and kidney, deep fried sweetbread £24.95

**Seared calves liver**, pommes mousseline, savoy cabbage and bacon £23.95

**Fresh vegetables** £4.50 **Potatoes** £2.50

**Mixed leaf salad** with French or Italian dressing £4.95

**Tomato, basil and red onion salad** £4.95

**Salad of little gem lettuce** with avocado £5.95

**Dessert trolley** or a selection of ice creams & sorbets £7.95

**Cheese trolley; Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, Swaledale, Cote Hill Blue**  
with celery, grapes and Welbournes Bakery plum loaf £9.25

**Filter, cappuccino, decaffeinated coffee** or **a selection of teas** with chocolate truffles £4.75

**Espresso coffee** with chocolate truffles £2.75

VAT is included, gratuities are at the discretion of the guest

Please advise our team of any special dietary requirements

We offer a 'walk straight in' lunch Mon-Sat at £25.95 for a main course and pudding or cheese in addition to the full à la carte menu

Head Chef **Paul Reseigh** Sous Chef **Paul Nicholls, Edward Lunn**  
Service Managers **Paul Bennett, Tom Bloomer** Restaurant Managers **Kate, Tushar**