

STARTERS

Marinated Olives (Green Nocellara & Kalamata)	£2.75
Garlic foccacia	£2.50
Thai smoked haddock broth, crispy seaweed	£6.00 / £11.00
Pan fried scallops, cauliflower puree, curry oil	£8.00 / £14.00
Marinated Pigeon breast, radish, watercress, pickled cabbage	£6.00 / £11.00
Serrano ham, pea mousse, pea shoots	£6.00 / £11.00
Poached pear, celery, walnut, Roquefort salad	£5.50 / £9.50

MAIN COURSES

Herefordshire rib-eye steak, field mushroom, tomatoes, chips & béarnaise sauce	£17.50
Slow roasted pork belly, pommes puree, spiced apple sauce, roasted chantenays	£12.95
Tagliatelle, asparagus, watercress, poached egg	£10.95
Fillet of wild black bream, fennel puree, polenta, braised fennel	£12.50
Calf's liver, borlotti beans, pancetta	£14.95
Bouillabaise, rouille, gruyere croutons	£12.95
Herefordshire beef fillet, dauphinoise potatoes, shallot cream & buttered spinach	£19.50

SIDES

Chips	£2.50	Side Salad	£2.00	Red Cabbage	£2.00
Sautéed Potatoes	£2.00	Spinach	£2.50		
Tomato & red onion salad	£2.50	Green Beans	£2.75		

DESSERT

Pistachio cake, cherries	£4.50
Rhubarb & custard	£4.95
Glazed lemon tart. Raspberry coulis	£4.95
Chocolate & hazelnut marquise, coffee cream	£5.50
Selection of Ice creams & sorbets (vanilla, chocolate, strawberry ice cream, raspberry, blackcurrant & lemon sorbets)	£4.50
Cheese selection, with biscuits, apple & grapes (Roquefort, Brebis, Quickes cheddar, Reblochon fermier)	£7.50

Miniatures (£2.00 each)

White chocolate & passionfruit mousse
Apple cheesecake & cyder granita
Espresso & tia maria crème brulee

WELCOME TO THE GEORGE

OPEN DAILY FOR LUNCH & DINNER

Monday to Saturday

12 noon to 2 p.m.
6 p.m. to 9.30 p.m.

Sunday

12 noon to 3 p.m.

TURN OVER FOR THE SET MENU

2-Courses £12.50
3-Courses £15

OPEN ALL DAY

The bar is open all day serving drinks & bar snacks

PLEASE ADVISE US OF ANY FOOD ALLERGIES WHEN ORDERING

ROOMS AVAILABLE FOR BED & BREAKFAST

£50 single occupancy
£75 double occupancy

GIFT VOUCHERS

For The George are available for any amount