

SUNDAY LUNCH

£28.95 for 2 Courses

£34.95 for 3 Courses

SAMPLE MENU

STARTERS

Soup of the Day (V)

toasted ciabatta, unsalted butter, and crème fraîche.

Crispy Breaded Brie (V)

carrot and orange salad, wild honey, mustard and pink pepper dressing.

Asiette of Atlantic Prawns

Scottish smoked salmon, Marie Rose sauce, avocado.

Corn-fed Chicken & Ham Hock Terrine

tomato chutney, piccalilli, crispy salad, paprika oil.

Honey Glazed Ham

coleslaw, crispy salad, and wholegrain mustard dressing.

MAINS

Angus Roast Sirloin of Beef

roast potatoes, buttered green beans, Vichy carrots,
Yorkshire Pudding, veal jus.

Lemon & Garlic Roasted Chicken

roast potatoes, buttered green beans, Vichy carrots,
rosemary jus.

The George Fishcakes

buttered spinach, cold water prawns, lobster bisque.

Confit Pork Belly & Pork Croquettes

pan fried leek and onion potato cake, buttered greens,
caramelised apples, Dijon sauce.

The George Thai Vegetable Curry (VG)

sweet potato mash, buttered greens, cashew nuts.

DESSERTS

Hazelnut & Caramel Chocolate Mousse

vanilla ice cream.

Peanut Butter Cheesecake

toffee ice cream.

Summer Fruit Panna Cotta

cherry sorbet.

Petite Brie

biscuits and tomato chutney.