

THE GEORGE AT ALSTONEFIELD

TASTING DINNER MENU 18th – 20th NOVEMBER

7 courses 55 8 courses 65 9 Courses 75

Cours de Pain of rosemary & rocksalt, beef butter

Amuse Bouche du Jour

To Start

Seared duck liver, liver parfait, blackberry, feuilles de bricks

or

Peak district pigeon, beetroot textures, malted barley, quail scotch egg

Intermédiaire of Ox cheek croquette, celeriac pureé,
pickled water chestnut

Fish Course

Cornish crab, sweetcorn velouté, charred sweetcorn, cashew

Main Courses

Tenderloin of pork, king oyster mushroom sausage roll, chorizo,
pear, kale, archangel

or

Gritstone lamb, sweetbread, turnips, carrot, cauliflower, mint

Avant le Dessert of mango jelly, yuzu & cocoa foam, lime madeleine

Desserts

Blackcurrant soufflé, crème patissière, blueberry mojito

or

Lemon, meringue, blackberry

Cheese Course

Hartington Stilton, gateau aux noix, pear, our bees' honey



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Fish Course (Supplement)

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Main Courses

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Pear, kale, archangel

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Desserts

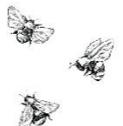
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Lemon, meringue, blackberry

Cheese Course (Supplement)

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A LITTLE ABOUT OUR ETHOS...

Despite all the evolution The George has seen over the years, the spirit remains: it's a place to kick back and enjoy its tranquillity, unhurried and understated elegance before stepping outside to soak up the atmosphere of our beautiful peak district.

All the dishes on the lunch, dinner, and tasting menus are made on the premises with ingredients sourced wherever possible within a 15mile radius. Having respect for our ingredients is integral to everything we do, and it's important to us and our whole team that the food offering stays true to the environment which means maintaining a natural relationship to the produce we work with.

The pork, for example, comes from Mike down the road at Mayfield, who rears Pedigree Saddleback pigs or Jeff who raises Gloucester Old Spots reared at Ible. Both have welfare and environmental conservation front of mind. The Long horn cattle Jeff rears graze land where sustainable management methods are practiced, enabling farmers within our National Parks to be proactive environmental managers whilst, at the same time helping our rural economies to become more sustainable – win, win.

Fish of course must come from a little further afield! To this end, our fish is delivered daily from our UK coastline; Orkney to Cornwall. We use the same sustainable suppliers as some of our leading chefs at restaurants such as Cornerstone Hackney, 12:51, Adams and Alchemilla.

Our own kitchen garden supplies our herbs and seasonal vegetables, supported by nearby allotment holders - all of which are grown to organic principles. Our eggs are the freshest; laid by our own hens.

All of this of course enables our talented chefs to do what they do best; innovate and create.

The balance between seasonally led and creative cooking is a crucial part of the principles that we want to stick to as we develop The George into the unique destination we are so passionate about preserving.

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