

THE GEORGE AT ALSTONEFIELD

Sunday 14th November £35

Pain du Jour Rosemary & rock salt, beef butter

To Start

Ox cheek croquette, pickled fennel, garden herbs

Thai style mussels, Cornish mylor prawn

Fig & beetroot, plum, Camembert mille feuille, pickles

Chef's Intermediate Course of pumpkin & smoked paprika velouté

Main Courses

60 day aged Galloway beef, duck fat roasted potatoes, glazed carrot, spiced cabbage, kale, cauliflower cheese

Saddleback pork, duck fat roasted potatoes, glazed carrot, spiced cabbage, kale, cauliflower cheese

Scorched Whitby haddock, curried sweetcorn & crab chowder

Vegetarian haggis, roasted potatoes, glazed carrot, spiced cabbage, kale, cauliflower cheese

Desserts

Blackcurrant soufflé, crème patissière, blueberry mojito

Lemon, meringue, blackberry

Cheese Course (£7 supplement)

Warm Dovedale Blue, gateau aux noix, pear, our bees' honey

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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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