

Dinner Menu

We use local suppliers wherever possible, and try to keep down those food miles. Our menu will often change in response giving wonderful variety and seasonal produce a plenty!

Please see an **example** of our typical dinner menu.

STARTERS

Tempura soft shell crab, dressed crab mayonnaise, Bloody Mary gazpacho, heritage tomatoes
£9

Goats cheese custard, savoury granola, date puree & Bramley apple granita (v)
£7

Confit chicken leg terrine, globe artichoke barigoule, Jerusalem artichoke puree
£8

The George cured ox tongue, gribiche dressing, parsley cress, tomato concasse
£8

Twice baked cheese soufflé, beer pickled onions, shallot puree, mustard frills (v)
£8

MAIN COURSES

Locally reared 8 oz rib eye steak, thyme roasted field mushroom, vine tomato, house butter, chips
£22

The George Proper Pie, creamed potato, market greens, red wine gravy
£16

Pan seared Barbary duck breast, duck leg croquette, celeriac puree, pak choi, beetroot terrine, jus
£20

Bubble & squeak potato cakes, creamed leeks, spinach, crispy egg, tempura cauliflower
£14

Ballotine of plaice, Jersey Royals, Cornish brown crab meat, pickled samphire, Lichfield asparagus
£17

Crispy pork belly, glazed pig cheek, homemade black pudding, purple sprouting broccoli, wholegrain creamed potato
£18

PUDDINGS AND CHEESE

Rhubarb Bakewell, parkin ice cream, poached rhubarb, creme Anglaise
£6

Coconut & lemongrass parfait, charred pineapple, dark rum jelly, mango
£7

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
£6

Dark chocolate mousse, cherry sorbet, chocolate crumb, black cherries, sorrel
£7

Trio of Chef's homemade ice creams
£6

Cheese board: Hartington Blue, Yorkshire Fettle, Staffordshire organic Cheddar, Bosworth Ash, artisan biscuits, house chutney, fruit loaf
£9
