

THE GEORGE

KEMPSFORD
ARKELLS



NOCELLARA OLIVES	4.50
WARM HOMEMADE COB LOAF Maldon Sea Salt Butter	4.50
SALT & PEPPER SQUID Sweet Chili, Lime & Coriander	9.00
SMOKED SALMON TERRINE Cafe Du Paris Butter, Granary Toast, Mixed Leaf Salad, Yogurt Dressing	11.50
BATH CHAPS Braised Pig Cheeks, Celeriac Puree, Pickled Kholrabi, Peppercorn Crackling	9.50
WARM PORCINI MUSHROOM TART Blue Cheese, Candied Walnuts, Glazed Port Fig	9.75
CHICKEN LIVER PARFAIT Spiced Apple Chutney, Granary Toast, Mixed Leaf Salad, Truffle Butter	10.00
SPICED BUTTERNUT SQUASH & SWEET POTATO SOUP Pumpkin Seeds, Natural Yogurt, Warm Granary Rolls, Maldon Salted Butter	8.00
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8OZ FLAT IRON STEAK Sautee Mushrooms, Winter Leaf Salad, Seasoned Fries, Cafe Du Paris Butter	23.00
CONFIT DUCK LEG Braised Hispi Cabbage, Sauteed New Potatoes, Roasted Carrot, Duck Jus	22.00
MOULES FRITES Steamed Mussels, Garlic, Shallots, Parsley	18.00
CAULIFLOWER, PARSNIP & RICOTTA LASAGNE Stilton Salad, Granary Toast	18.00
SAUSAGE & MASH Butchers Pork Sausages, Mash, Greens & Gravy	17.00
FISH & CHIPS Cider Battered Day Boat Fish, Triple Cooked Chips, Mushy Peas, Lemon, Tartare Sauce	17.00
SHORT CRUST PASTRY PIE SHIN OF BEEF - CHICKEN & HAM - GOLDEN BEETROOT & BUTTERBEAN Creamy Mashed Potato, Greens & Gravy	17.00
8OZ CHEESEBURGER Dill Pickle, Relish, Gem Lettuce, Seasoned Fries	17.00
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STICKY TOFFEE, DATE & STOUT PUDDING Toffee Sauce, Caramelised Banana, Stout Ice Cream	8.00
MANDARIN ORANGE PARFAIT Dark Chocolate Sorbet, Chocolate Tuille	8.00
ROSEWATER PANNA COTTA Saffron Poached Pear, Pear Syrup, Pistachio Crumb	8.00
BRAMLEY APPLE & BLUEBERRY CRUMBLE Custard	8.00
CHEESE & BISCUITS Tuxford & Tebbut Blue, Organic Cotswold Brie, Extra Mature Cheddar, Biscuits, Apple Chutney	11.00

OUR MENU IS SUBJECT TO CHANGE

If you have any allergies or dietary requirements please inform a member of our team.
Service is not included

We only accept 2 Payment cards per reservation.