

THE OAK ROOM at THE GEORGE

Seared Shetland Scallops – cauliflower variations, bacon, truffle oil £17.95

Gruyère Cheese Fritters – Thai jelly £12.30

Pickled Beetroot, Smoked Feta, Endive salad – candied walnuts, balsamic dressing £15.50

Woodland mushroom risotto – 36 month aged parmesan, puffed wild rice, tarragon oil £12.25

Smooth Chicken Liver parfait – orange and redcurrant sauce £14.70

Pacific Oysters – sweet chilli vinegar Half Dozen £14.90 – Dozen £29.75

Whilst we make every effort to ensure the quality of our oysters, there is a degree of risk when eating raw shellfish.

Galia Melon - fresh figs, fruits £11.65 – with Tuscan ham £17.45

Fillet of Beef Carpaccio – pickled vegetables, aged parmesan £17.25

Smoked Salmon from the Severn & Wye Smokery – £15.75 / £28.30

Half Lobster - served cold, 'George' mayonnaise £23.00

Terrine of Guinea Fowl – smoked ham knuckle, port and bacon jam, root vegetables £16.95

Tempura of King Prawns – Thai asparagus, lime and coriander salsa £18.60

Butternut Squash Velouté – coconut cream, spiced onion bhaji £8.75

Tasting Trio – Gruyère cheese fritter, seared scallop, king prawn tempura £19.90

Grand Brittany Platter – Half lobster, crab, oyster, mussels, king prawn, clams, shell-on prawns, whelks £54.00

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Pan-Fried Seabass – crispy soft shell crab, lime, chilli, coriander butter £31.40

Whole Lobster – grilled with garlic butter or cold with 'George' mayonnaise £43.00

Butter Fried Skate Wing – warm tartare sauce £28.35

Large Dover Sole – grilled or deep fried £39.70

Roasted Fillet of line caught Cod – parsnip, mussel and parsley broth £30.75

Sautéed Potato Gnocchi – roasted butternut squash, toasted pinenuts, deep fried blue cheese £18.95

Courgette, Rosemary Risotto – finished with goats' cheese £18.95

Roast Sirloin of English Beef – rare to medium on the bone, carved at your table

Yorkshire pudding, hot horseradish sauce £27.85

Ballotine of free range Chicken – braised lettuce, bacon, garlic and confit chicken croquette, parmesan cream £27.85

Half a Woodbridge Duck – sage and onion stuffing, apple sauce £28.60

Roasted Pork Tenderloin – confit belly, black pudding, English mustard, Granny Smith apple £27.95

Rack of Lamb roasted pink – garlic, herb crust, redcurrant, rosemary £29.40

Pan fried Breast of Duck – charred heritage baby vegetables, Yorkshire forced rhubarb £28.55

Loin of Lamb – cured belly, cheek tortellini, ratatouille £29.95

'Rose' Veal – breadcrumb cutlet, lemon and sage butter £31.50

Fillet of English Beef – braised short rib, bone marrow, smoked potato, roasted carrot £30.85

Seared Calves Liver – pommes mousseline, savoy cabbage, crispy bacon £28.10

Best Seasonal Vegetables £5.45

Buttered Spinach £4.95

Potatoes 'of the day' £3.15

Handcut Chips Thick or Thin £5.60

Mixed Leaf Salad – French or Italian dressing £5.75

Heritage Tomato and basil salad £5.75

Baby gem lettuce and avocado £6.90

Dessert Trolley or a selection of Ice Creams and Sorbets £8.95

Cheese Trolley £8.95

Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, Ticklemore, Cote Hill Blue -
celery, grapes, Welbournes Bakery plum loaf

Filter, Cappuccino, Decaffeinated Coffee or a selection of Teas, chocolate truffles £5.35

Espresso Coffee chocolate truffles £3.10

VAT is included, gratuities are at the discretion of the guest Please advise our team of any special dietary requirements
We offer a 'walk straight in' lunch Monday to Saturday at £29.95 for a main course and pudding or cheese in addition to the full à la carte menu

Chef Patron Paul Reseigh Head Chef Paul Nicholls, Sous Chefs Mark Alsop, James Jackson
Service Managers Paul Bennett, Tom Bloomer Restaurant Manager Kate Jarvis