

GEORGE'S

Here at the George we are proud of the ingredients we use and wherever possible we use local suppliers and produce from in and around Derbyshire 2 courses £29.25 3 courses £36.50 4 courses £41.40

STARTERS

Hot and sour soup with prawn ravioli

Twice baked basil and taleggio soufflé, char grilled baby leeks, tomato espuma

Homemade duck pastrami, toasted almond salad, mandarin Cumberland sauce, toasted rye bread

Local award winning redwood smoked salmon, smoked salmon mousse, dill tuile, caper dressing, deep fried capers berries

Pan seared king scallops, butternut squash and cumin puree, Moroccan spiced caramel, apple dressing

Seared foie gras, James Hancock's black pudding, sweet and sour rhubarb, watercress salad

MAIN COURSES

Roasted corn fed chicken supreme, spring vegetable broth, brioche and thyme dumplings

Roasted local lamb cutlets, 8 hour braised lamb shoulder, puy lentils roasted salsify, lamb jus

Pork fillet wrapped in Parma ham, braised pigs cheeks, swede and carrot dauphinoise, sage and onion bon bon, apple and sage gravy

Spiced hake fillet, baby spinach, mussels cooked in a coconut, ginger and lemongrass cream sauce

Char grilled fillet of seabass, fondant potato, white onion puree, chorizo, red wine reduction

Peppered mushroom and blue cheese pie with a homemade herb puff pastry lid, truffled chips, leeks roasted with garlic and thyme

Dessert Menu

Yorkshire rhubarb crumble soufflé, stem ginger ice cream

Iced passion fruit parfait, white chocolate mousse, lime cake, raspberry sorbet

'Banana and Custard'

Banana and duck egg crème brulee, chargrilled bananas in rum syrup, custard ice cream, banana and custard doughnuts

Szechuan peppered pineapple and chilli tarte tatin, crème fraiche ice cream, mango, lemongrass and coconut smoothie

Dark chocolate fondant with a white chocolate and baileys centre hazelnut shortbread, coffee bean ice cream

Cheese menu

Please choose 3 from the selection below, or all 6 for a £6.50 supplement All cheeses are served with walnut and raisin bread, apples celery and grapes.

Lincolnshire poacher – A hard cheese made from cows milk with a unique flavour and texture. It is distinctively fruity and nutty with a sweet finish. Un-pasteurised

Oxford Isis – A soft brie made from cows milk, washed in honey mead
Pasteurised and vegetarian

Ragstone –A medium fat matured raw goats cheese made in Herefordshire
Un-pasteurised

Berkswell – A ewes milk cheese made at Ram Hall near Kenilworth using vegetable rennet. This firm cheese has been matured for at least 4 months. It has a creamy texture with a distinctly sheepy/salty tang Un-pasteurised

Stilton –Known as the king of cheeses. It has a crumbly texture with a sharp tangy flavour. As it matures the texture becomes creamier.
Pasteurised and vegetarian

Munster – From the North Eastern area of France, this creamy, washed rind cheese made from cows milk has a sticky, orange, washed skin. This cheese is very smooth, fairly soft and has a mild piquant flavour
Un-pasteurised

Dessert wines

For the complete dessert experience the following half bottle selection of wines are highly recommended

Muscat de Rivesaltes (Domaine Cazes) £19.95 Aromatic, fresh vin doux naturel, with no trace of stickiness. Best with fruit based light desserts

Clos Dady (Sauternes) £19.95 (1/2 bottle) £6.65 (125ml glass) Elegant, well balanced classic Sauternes with a true botrytis character. Match with hot puddings or cheese

Morsi Di Luce Vino Liquoroso(Cantine Florio) £7.30 (125ml glass) Intense amber colour dessert wine produced from particularly dried grapes on the remote island of Pantelleria. Match with sweet puddings or mature cheeses

Botrytised Semillon (Peter Lehmann) £19.50 (1/2 bottle) £6.50 (125ml glass) Natural fruit sweetness and tantalising complexity, the perfect accompaniment to a creamy blue cheese, peach tart or a warm winter pudding

Ports by the glass

Quinta do Crasto L.B.V (unfiltered) £3.30
Taylors L.B.V £3.30

The final fix

Fresh filter coffee, cappuccino or espresso, with petit fours £3.60

Monk's coffee £6.50 25ml Benedictine, sugar, hot coffee, cream

Normandy coffee £6.50 25ml Calvados, sugar, hot coffee, cream

Prince Charles £6.50 25ml Drambuie, sugar, hot coffee, cream

Caribbean coffee £6.50 25ml Dark rum, sugar, hot coffee, cream