

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 £33.50 / 3 courses £39.95

A 5% levy is added to all hotel accounts for distribution directly to staff

Lunch served from 12noon – 2.30pm

Dinner served from 6.30pm – 9.00pm (7.00pm – 10.00pm Friday & Saturdays)

Starters

Cucumber & herb broth

Heritage tomato, crab & capers

Semolina gnocchi

Braised lettuce & peas, charred English asparagus

Passionfruit cured salmon

Avocado & crème fraiche sorbet

Duck rilette

Henderson's onions, sorrel, rye crispbread

"Ham n egg"

Pea mousse, Parma ham, quails egg, piccalilli

Main courses

Spring chicken

Purple potato, wild garlic, truffle cannelloni, crispy leg

Maple glazed belly pork

Prawn, Sweetcorn croquette

Tuna steak

English asparagus nicoise, spiced tomato aioli

Butter & dill poached sea trout

Caper & lemon hash brown, scorched prawns

Cumin, carrot & sweet potato fritter

Goats cheese, pickled carrot & rhubarb

Seasonal vegetable bowl

£3.50

New boiled potatoes with herb butter

£3.50

Braised red cabbage

£3.50

Please ask a member of staff if you require a menu detailing foods that contain allergens

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Desserts

Passionfruit, thyme & polenta cake
Raspberrry, lime, yoghurt

Chocolate souffle pudding
Lemon ice cream, mixed berries

**Strawberry, pink peppercorn
& white chocolate tart**
Strawberry & lemon verbena sorbet

Toasted oat & burnt honey cheesecake
English rhubarb

Cheese Platter

£9.95 for 1 person - £14.20 for 2 persons
**A platter of 5 carefully selected British
cheeses, homemade chutney, raisin & walnut
bread, crackers**

Baron Bigod
*This handmade cheese is a stunning raw milk, British farmhouse
brie. It is buttery & rich with a delicate silky texture.*
Unpasteurised

Winterdale Shaw
*This multiple award-winning cheddar is matured for 10 months in
a cave in the chalky North Dorns. It has a full flavour with a long-
lasting tang.* **Unpasteurised & Vegetarian**

Gubbeen
*Semi -soft washed rind Irish cheese. It has a creamy texture
with meaty, smoky notes.* **Pasteurised**

Perl Las
*Delicious creamy textured blue cheese from Carmarthenshire,
Wales. Strong but delicate with lingering blue overtones.*
Pasteurised & Vegetarian

Ash Lynn
*Creamy goats cheese with a lemony sharpness. This cheese has a
dark ash coating and a thin line of charcoal running through it's
centre.*
Unpasteurised & Vegetarian

Dessert Wines

Moscato Passito Pallazzina
Piemonte, Italy
£19.95 (37.5cl) & £6.95 (125ml glass)
A beautifully balanced dessert wine
with lots of ripe apricot & acacia honey flavours
with a fresh citrus finish

Monbazillac. Domaine Grange Neuve
2010 South West France
£34.95 (50cl)
Sweet and luscious with a great backbone of
fine acidity, rich honey and toffee notes,
finishing with a twist of bitter lemon

LBV Port. Krohn 2009
Douro, Portugal
Generous deep berry fruit
£3.35 (50ml glass)

Colheita Vintage Port Krohn 2001
Douro, Portugal
Smooth, complex & deliciously nutty
£3.75 (50ml glass)

The Final Fix
*Fresh filter coffee, cappuccino, espresso
with petit fours*
£4.25

Monks coffee
Benedictine, hot coffee, cream
£6.50

Normandy coffee
Calvados, hot coffee, cream
£6.45

Prince Charles
Drambuie, hot coffee, cream
£6.60

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