

The George at Ashley

Evening Menu

Starters

Duck Salad	£ 7.00
A salad of Duck, Green Beans, Walnuts and Blackberries, with a Honey and Mustard Dressing	
Salmon Rilette	£ 6.00
A rustic Salmon, Cream Cheese Pate served with Cucumber and Brown Bread	
Wild Pigeon Breast	£ 7.00
A pan-fried Pigeon Breast with Bacon, Black Pudding and a Red Wine Jus	
Panko Breaded Halloumi	£ 6.00
Halloumi coated in Japanese Panko Breadcrumbs, Served with Sweet Chilli Sauce And Dressed Salad	

Mains

Fillet Steak Rossini	£ 24.75
Fillet Steak on a Crouton with Pate and Madeira Sauce, Served with Potato Rosti and Buttered Savoy Cabbage	
Rump of Lamb	£ 18.50
Served with Dauphinoise Potatoes, Seasonal Vegetables and Red Wine Sauce	
Rosemary Chicken in a Wild Mushroom Sauce with Crispy Bacon	£ 14.50
Served with Creamy Buttered Mash Potatoes, Seasonal Vegetables	
Pan Fried Fish of the Day	£ 13.50
Served with Seafood Marinere and New Potatoes	
Cashew Nut Stir Fry	£ 10.50
With Asian Dressing and Crispy Noodles	

Please Inform us if you have an allergy or special dietary requirement, we're here to help.

The George at Ashley

Desserts

Apple and Cinnamon Crumble Tart £ 6.00
Served with Vanilla Custard

Lemon Curd £ 6.00
With Coconut Yoghurt and Honey Oat Granola

Chocolate Ganache £ 6.00
With Textures of nuts and Gingerbread Crumb

Ice Cream £ 5.50
Three Scoops of Ice Cream (Please ask for Flavours)

Cheeseboard **Single** £ 8.50
For 2 £16.00

A Selection of 4 English Cheeses, Long Clawson Stilton, Sparkenhoe Red Leicester, Cornish Brie and Lincolnshire Poacher. Served with Fruits, Vegetables, Chutney and Crackers. (G/F Option)

Coffee / Tea (Reg and Decaf) **Reg** £ 2.50
Large £ 3.00

Coffee: Cappuccino, Latte, Americano, Mocha, Flat White
Tea: English Breakfast, Earl Gray, Peppermint, Berry, Green, Lemon

Espresso **Single** £ 2.00
Double £ 2.50

Add a Spirit £ 3.00

Port £ 4.50

Remy Martin VSOP £ 4.50

Courvoisier VS £ 3.20

Please Inform us if you have an allergy or special dietary requirement, we're here to help.