

The George at Ashley

Evening Menu

Starters

Classic Smoked Salmon & Prawn Cocktail Served with Warm Bread	£ 8.00
Chicken Livers in Garlic and Rosemary Cream Served with Toasted Brioche and Parmesan Add pigeon breast (£3.50 extra)	£ 6.50
Pan Seared Scallops Served with Cauliflower Puree, Crispy Black Pudding and Bacon	£ 9.00
Butternut Squash Soup Served with Bread Add Crispy Bacon Pieces (£1.75 extra)	£ 6.00

Mains

6oz Fillet	£30.00
8oz Ribeye	£23.50
8oz Sirloin Served with Thick Cut Chips, Flat Field Mushroom, Grilled Tomato and Peppercorn Sauce	£22.00
Seafood Grill Seabass, Salmon and Prawns Cooked in a Compound Butter Served with French Fries and Tenderstem Broccoli	£15.00
Saddle of Venison Served with Buttered Leek Mash, Carrots, Parsnips, Red Wine and Juniper Sauce	£22.00
Pan Fried Chicken Breast Served with Chorizo and Saffron Risotto and Fresh Tomato Salad	£15.00
Grilled Halloumi Cooked in a Creamy Pesto Sauce with Broccoli and Crispy Potato Rosti Pieces	£10.50

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

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Desserts

Sticky Toffee Pudding £ 7.50
Served with Toffee Sauce and Vanilla Ice Cream

Fruit Crumble £ 7.50
Served with Custard

Vanilla Crème Brûlée £ 7.50
With Shortbread Biscuits

Ice Cream £ 6.00
Three Scoops of Ice Cream (Please ask for Flavours)

Cheeseboard **Single** £ 9.00
For 2 £17.00

A Selection of 4 English Cheeses Served with Fruits,
Chutney and Crackers. (G/F Option)

Coffee/Tea (Reg and Decaf) Reg £ 2.75
Large £ 3.25

Jute Coffee: Cappuccino, Latte, Americano, Mocha, Flat White
Joe's Tea: English Breakfast, Earl Grey, Peppermint, Red Berry, Green

Espresso Single £ 2.40
Double £ 3.00

Coffee Float Irish/Rum/Scotch £ 6.00
Tia Maria/Baileys/Drambuie £ 6.50

Port £ 4.75

Remy Martin VSOP £ 5.50
Double £ 10.00

Courvoisier VS £ 3.60
Double £ 6.60

****Havana Cigars Available Upon Request****

Please Note Service Charge is not Included

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