

# THE GEORGE, ALSTONEFIELD

## Sunday 22<sup>nd</sup> April Lunch Menu

### Starters/Light Meals

Homemade soup of the day, crusty bread (v)	£5
Geoff Wild's Gloucester old spot: hock terrine, pig head fritter, black pudding, sweet onion purée, crisp sage	£7
Creamed wild mushrooms & leeks, toasted sourdough (v)	£6
Dressed Devon crab, toast, garden leaf	£7
Beetroot cured smoked Scottish salmon, potato & rocket salad, leaf, horseradish cream	£7
Soused Cornish mackerel fillets, garden salad, toast	£7
Chicken liver parfait, brioche, chutney	£6

### Mains

Roast loin of local pork, herb stuffing, roast potatoes, apple sauce, gravy	£14
Roast fore rib of beef, served pink, roast potatoes, Yorkshire pudding, gravy	£14
Chicken breast wrapped in pancetta, potatoes pommes anna, spinach, leeks & wild mushrooms, red wine & shallot jus	£16
Scottish salmon stovie, poached hens egg, buttered greens, mustard cream	£14
Homemade beef burger, sourdough bun, pancetta, stilton, garden salad & chips	£13
Trio of sausages, home grown chive mash, onion marmalade, gravy	£12
Beer battered haddock fillet, chips, pea purée	£11
New season asparagus, garden pea, baby carrot & courgette risotto (v)	£11

All of our food is prepared using fresh seasonal ingredients. Please allow at least 20 minutes cooking time. Where possible we only buy locally reared/grown produce from local suppliers.

## Puddings

Earl grey panna cotta, mini scones, berry compote	£6
Iced whisky & honey parfait, toasted oats, raspberry jelly	£6
Warm treacle tart, chantilly cream	£6
Dark chocolate fondant (served cold) orange centre, homemade honeycomb, sorbet	£6
Sticky toffee pudding, butterscotch sauce, homemade ice cream	£6
Trio of homemade ice creams	£6
Selection of regional British cheeses, biscuits, chutney	£7
Tea: English breakfast, Earl grey, peppermint, chamomile & green tea	£2
100% Arabica bean coffees:	
Filter coffee	£2
Cappuccino	£2.50
Espresso	£1.50
Mocha	£2.70
Café Latte	£2.50