

THE GEORGE

HOTEL | DINING | BAR

NIBBLES

Warm bread & oil **£2.50**

Warm mixed olives **£2.50**



STARTERS

Pork terrine, beetroot, pickled red cabbage, toast **£7**

Home made soup of the day, olive & rosemary foccacia **£5**

Mid Norfolk smoked salmon, fennel, avocado, lemon dressing **£6.50**

Falafel, lime, tomato & chilli salsa, guacamole **£6**



MAINS

Slow cooked pork belly, sprouting broccoli, cheese and ham croquettes, Jus **£14**

Breaded chicken escalope, bacon, mushrooms, diced potatoes, sprouting broccoli, garlic butter **£12.50**

Seared calves liver, bacon, mashed potato, crispy onion, jus **£13**

Risotto, roasted butternut squash, spinach, Binham blue cheese **£11**

Steamed cod fillet, Asian spiced noodles, horseradish & dill crumb **£13**

Adnams beer battered haddock, hand cut chips, home made tartare sauce **£12**

Classic cheeseburger, toasted cheese & onion bun, gem lettuce, skinny fries **£12**

28 day aged 8oz Rump steak, handcut chips, crispy gem salad, field mushroom **£16**

Grilled Asian Seabass fillet, bouillabaisse sauce, prawns, whole langoustine **£13.50**



SIDES - £3.00

Skinny fries

George house dressed salad

Carrot and stem broccoli

Handcut chips



DESSERTS ~ £6.50

Chocolate and cherry black-forest mousse with cherry cream

Apple & blackberry crumble with custard

Almond tiramisu, salted caramel semifreddo

January pudding, vanilla brandy custard

Mrs Temple's cheese selection, chutney, biscuits, celery **£7** add port **£2.00**

Selection of ice creams and sorbets **£1.25** per scoop **G**

If you have any allergies or intolerances, please let a member of staff know as soon as possible.

Please note: Our Dinner Menu is a 'Sample Menu' and is subject to change.