



THE GEORGE HOTEL

CRANBROOK

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FOR THE TABLE

- Cheddar cheese straws (v)**, Kentish tomato chutney **5.50**
- Chorizo & fennel Scotch egg**, Mustard mayonnaise **6.50**
- Stone-in Amfissa, Nocellara & Kalamata olives (vg)**, **4.00**

STARTERS

- French onion soup**, Gruyère cheese croutons & toasted sourdough **8.00**
- Charred cauliflower, romesco sauce, lemon & herb dressing (vg)**, Toasted almonds **7.00**
- Sticky firecracker pork belly bites**, Lemon cream & spring onions **8.00**
- Crispy fried squid**, Sliced red chilli, capers, sage, lemon & garlic aioli **8.50**
- Goats cheese soufflé**, Tomato chutney & pistachio pesto **8.00**
- Chicken skewers**, Coriander, spring onions, caramelised chilli crumb, Vietnamese sauce **7.00**

SUNDAY ROAST

Served from Noon till gone!

- 30 day aged roast striploin of beef**, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce **20.95**
 - Roast half chicken**, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & cranberry sauce **17.95**
 - Cranberry, butternut squash & nut roast (v)**, Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly **15.50**
- Why not add* | Cauliflower cheese 5.95 | Pigs in blankets 4.50

MAINS

Please speak to one of our servers for any dietary requirements.

- Haddock & chips**, Whitstable Bay batter, pea purée, tartare sauce, lemon, chips** **17.95**
 - Roasted fillet of hake**, Wilted spinach, anchovy butter, roast red pepper jus & sauté potatoes **24.00**
 - Our own butcher's sausages & mash**, Shredded cabbage & leeks, beer braised onion gravy **15.00**
 - Steak shin & Bishops Finger ale pie**, Mash potato, braised red cabbage & gravy **15.95**
 - Plant-based chicken, mushroom & tarragon pithivier (vg)**, Wilted spinach, new potatoes, wild mushroom sauce **15.00**
 - Tortelloni Cacio & Pepe**, Pecorino, cream cheese & black pepper tortelloni, roasted Mediterranean vegetables, rich tomato sauce, shaved Parmesan & herb oil **15.50**
 - Thai green vegetable curry (vg)**, Fragrant basmati rice **12.50**
 - Warm chicken Caesar salad**, Romaine lettuce, Caesar dressing, bacon lardons, anchovies, Parmesan & croutons **14.50**
 - Beef burger**, Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips **16.50**
- Add a topping* | Streaky bacon 1.50 | Whitstable Bay beer battered onion rings (vg) 1.50

Please scan the QR code using your phone camera to view calorie information. For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep-fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. Please scan the QR code using your phone camera to view calorie information. ** Due to daily markets maybe substituted with cod. **(V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day**





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SIDES

- Bowl of house chips (vg), 5.00**
- Parmesan & rosemary chips, 5.50**
- Freshly baked sliced sourdough bread (v), 4.00**
Salted butter
- New potatoes (v), 4.00**
Lemon & chive butter

- Garden salad (vg), 4.00**
Lemon & mustard dressing
- Whitstable Bay beer battered onion rings (vg), 4.00**
- Wilted spinach (v), 4.00**
- Loaded chips, 7.00**
Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaisse sauces

PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

- Chocolate hazelnut & salted caramel tart (v), 7.50**
Salted caramel sauce & clotted cream ice cream
- Biscoff coconut cheesecake (vg), 8.50**
Apricot compote
- Black forest sundae (v), 10.50**
Chocolate & vanilla ice cream, cherry brandy sauce, morello cherries, brownie pieces, Chantilly cream & chocolate wafer

- Clock house Farm Cox Apple tarte tatin, 8.50**
Kingscott farm vanilla cream
 - Double Stout sticky toffee pudding (v), 8.50**
Caramelised pecans, butterscotch sauce & vanilla custard
- Ice cream* Price per scoop | Chocolate ice cream (v) 2.00
| Vanilla ice cream (v) 2.00 | Strawberry ripple 2.00



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Allergen/Calories Info