Starters

Seafood brothCalamari, octopus, king prawns, brown crusty bread

Roasted butternut squash risotto 5.95
Green peas, crispy sage, fresh chilli, toasted pine nuts

Chicken croquette 5.95 Pulled chicken, serrano ham & potato

Pressed ham hock terrine 6.95

Piccalilli, balsamic, sea salt toast

Mains

Baked haddockButtered greens, mash, wild mushroom sauce

Aromatic monkfish curry 16.95 Tamarind, coconut, coriander & sticky coconut rice

Lemon & thyme chickenConfit tomatoes, pressed potato cake

Twice cooked pork bellyBaked apple, mash, sweet baby carrots, roast jus

Ribeye steakHand cooked chips, grill garnish

Courgette & pesto tagliatelle 15.95
Fresh chilli, mint & garlic crumb

Desserts

Classic sherry trifle 5.95
Sherry soaked sponge, thick custard, strawberry jam, whipped cream & chopped almonds

Salted caramel chocolate brownie 5.95 Honeycomb, vanilla ice cream

Traditional apple crumble
Handmade custard

Sticky toffee and ale pudding
Made with real ale

Cheese and biscuits

5.95
6.95

English & French cheese, crackers, plum chutney

Platters

Fish platter 10.95

Cod goujons, crispy calamari, chilli king prawns, haddock fish cakes, tartare dip, crusty brown bread & butter

Meat platter 10.9

Roast chorizo, glazed chicken wings, pulled chicken coquette, ham hock terrine, bbq dip, garlic bread

First mentioned in the trade directories of the 1790's as the George and Dragon; a very English and popular name commemorating Saint George's victory over the legendary dragon.

The central portion of the building is part of a 15th century house which was built some time before 1494. There are still parts of the original George which Thomas Jopson owned in 1494. On the second floor of the hotel there is an original hinge post with remarkable embattled capital which is now incorporated into a wall and can be partially seen at the top of the stairs towards the 300 and 400 bedrooms. This was part of the middle truss of the hall of the original house. On that same staircase, there is also a section of the wattle and daub wall dating from the 14th century.

The extensive cellars are also medieval, probably dating from 1450. Some of the niches in the brickwork in these cellars are later, about 1520. Preserved behind a glass wall can be seen several layers of soil which show the old roman street level. One layer, darker than the others, is purported to be ashes left by the fires which raged in the town when Queen Boadecia/Boudicca, ransacked it in AD60.

Sandwiches

White or brown bread, Sandwiches come with salad & crisps

Club sandwich, hand-cut chips	8.95
Steak, onions & pepper mayo	8.95
Tuna, cheddar cheese melt	7.50
Cheese, ham, house chutney	7.50
Smoked salmon, dill mayonnaise	7.95
Fish finger, tartare sauce	6.50
Prawn & marie rose sauce	7.95

Sides & extras 3.00

Hand-cut chips or french fries Sweet potato fries Seasonal vegetables Onion rings Garlic bread Marinated mixed olives Side salad

From the bar

Soup of the day (see boards) Served with fresh bread	5.95
Crispy fried calamari Garlic mayo	5.95
Prawn linguine Chilli, cherry tomato	10.95
Grilled halloumi Sweet chilli dip	6.95
Roasted chorizo Tomato salsa	6.95
Scampi and chips Tartare sauce, buttered peas	8.95
Indian snack plate Samosa, spring roll, chicken kebab, harrisa dip	6.95
Crispy battered haddock Hand-cut chips, mushy peas	12.95
Pan seared calves liver Mash, bacon, gravy, crispy fried onions	10.95
Sausage and mash Gravy, crispy fried onions	9.95
Baked ham Fried eggs, peas, hand-cut chips	9.95
Chicken & leek pie Hand-cut chips	10.95
The George beef burger Brioche bun, burger sauce, fries Add cheese or bacon 1.00	10.50

Cakes & coffee

Lemon drizzle cake	2.95
Carrot cake	2.95
Buttered toasted teacake	1.95
Paddy and Scotts coffee from	2.50
Cake & coffee	4.50

High tea

Cream tea 5.50

Freshly baked sultana scones, clotted cream and tiptree jam, pot of tea or coffee

The George full afternoon tea 14.95

Freshly baked scone served with tiptree jam, clotted cream a selection of sandwiches and A selection of cakes, served with tea or coffee

Grand afternoon tea16.95
Full afternoon tea as above served with a glass of fizz