

the george grill

Peasmarsh Chamber Pre-Concert Menu
Friday 22nd June 2018 from 5.30pm
(Concert starts at 8pm at St Mary's Church)

Starters

Pork Rillettes, Celeriac Remoulade & Toasted Sourdough
Garden Pea & Coconut Soup, Avocado Oil, Basil & Chickpea Flat Bread
Salt & Pepper Squid, Fennel Seeds, Green Chilli & Roast Garlic Mayonnaise
Steamed Cornish Mussels, Bibbenden Cider, Leek, Parsley & Thyme

Mains

Lemon & Rosemary Poussin, Hand Cut Chips, Herby Garlic Mayonnaise
Burrata & Linguine, Wild Garlic & Kale Pesto, Roast Sweet Potatoes, Soused Onions
Harvey's Ale Battered Cod Fillet, Hand Cut Chips, Salsa Verde Peas & Lemon Mayonnaise
8oz Onglet Steak, Hand Cut Chips, Roast Tomatoes, Onion Rings
Peppercorn or Bearnaise Sauce (GF) (**£5 supplement**)

Desserts

Buttermilk Pudding, Rose Scented Blackberries & Cantuccini
Brioche & Ginger Treacle Tart, Crème Fraîche
Warm Banana Bread, Praline Parfait & Espresso Cream
Selection of Home-made Ice-creams & Sorbets, Vanilla Shortbread

2 courses £20.00, 3 courses £25.00

Should you require any information to allergens, please ask a member of our team.
Our kitchen is not allergen free.

This is a sample menu.
Booking required quoting 'Peasmarsh offer'
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