



George Hotel

CHOLLERFORD

Desserts

Date & Fig Pudding (VE,Op.)

custard or vanilla ice cream

£7

Rhubarb & Apple Crumble

elderflower custard

£7

Lemon Tart

raspberry sorbet

£6

Chocolate Fondant

vanilla ice cream

£7

Honeycomb Cheesecake

caramel sauce

£6

Selection of Ice Creams

choose 2, 3 or 4 scoops

£5, £6, £7

Cheese

Cheese Selection (GF,Op.)

Choose 1, 2, 3 or 4 cheeses from our selection of cheeses
grapes, biscuits, red onion chutney

£8, £9, £10, £11

Darling Blue

Named after Grace Darling, Darling Blue is a wonderfully mellow buttery blue cheese with notes of a savoury saltiness reminiscent of Graces home by the sea.

Capability Brown

Named in honour of Northumberland born, and the UK's most famous landscape gardener, Capability is a smooth and delicately flavoured cheese with hints of lactic and lemon. It has a white bloomy rind, it is made from pasteurised cow's milk.

Elsdon

Made with goats & milk from a single herd in Yorkshire. Elsdon is hard-pressed, and has a closed texture. It is a beautiful pure white colour and has a delicate flavour, with a refreshing tang as the end note.

Tynedale

Handcrafted by skilled cheese makers in Northumberland, this traditionally made cheddar embodies years of cheese-making expertise.

Using time honoured techniques and locally sourced ingredients, each batch of cheese is meticulously crafted to achieve a rich, complex flavour profile that reflects the region's heritage.

Smoked Cuddy's Cave

Northumberland Oak-smoked is a popular award-winning cheese. cold-smoked over oak wood chippings for 12 hours, to develop a bronzed outer core and a beautifully smoky taste.

Matured for 3 months to deepen the flavour. This cheese is pasteurised and vegetarian.

Allergens - Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please speak to a member of staff if you have any questions.

V - Vegetarian, VE - Vegan, GF - Gluten Free, Op. - Option, please ask a team member.