

To Share

Local bread & olives. (ve) 5.95

Marinated Tangmere peppers, chickpea houmous, mixed olives, local bread selection. (ve) 9.50

To Start

Smooth chicken liver pate seasoned with port & brandy, toast, pear & apricot chutney. 7.25

Breaded whitebait with rustic tartare. 6.50

Smoked salmon, celeriac jolly boy, gin sorbet, British crème fraîche, maple syrup & crushed juniper. 8.95

Pequillo red peppers stuffed with fluffy goat's cheese with sundried tomato & olive tapenade, griddled artichokes, pumpkin seeds & citrus dressing. (v*) 7.25 / 11.95

Chef's soup of the day with local artisan bread. (v*) 5.95

To Follow

Baked cod fillet with Hong Kong cabbage, goat's cheese & potato croquette, creamy white wine & horseradish sauce. 16.50

Sticky rib of beef with smoked bacon crumb, mac and cheese, confit tomatoes & rocket salad. 16.95

Whole roast partridge, haggis bon bon, turnip & potato dauphinoise, wild mushroom sauce. 16.95

21day aged 9oz ribeye steak, grilled tomato, mushroom, triple cooked chips, rocket salad. 21.50
choice of sauces; peppercorn ~ mushroom ~ blue cheese. 1.50

The George Classics

George ale battered cod, hand cut chips, rustic tartare & pickled wally. 12.95

The George's pie of the day with creamy mash & seasonal veg. 13.50

Sussex lambs liver & bacon, creamy mash, spring greens, parsnip crisps, sweet onion gravy. 15.25

8oz Steak burger, relish and leaf in a soft white bun with slaw & fries. 11.95 choice of toppings 1.95
cheddar & red onion marmalade ~ blue cheese & jalapeno ~ goat's cheese & chilli jam

Vegetarian (v) & Vegan (ve) & Can be altered to Vegan (v*)

Halloumi burger in a soft bap with field mushroom, grilled Tangmere peppers, gherkin, balsamic glaze, slaw and fries. (v*) 12.95

Aromatic roasted cauliflower, chickpea puree, pak choi, swede, carrot ribbons, pumpkin seeds & lemon dressing. (ve) 12.95

Mushroom, goat's cheese & red onion marmalade wellington, truffle mash, spring greens, mushroom sauce. (v) 13.50

Lord Woolton Pie with autumn greens or green leaf salad. (ve) 12.50
(swede, celeriac, carrots, celery, onion, turnip, chickpeas, tomatoes topped with mash potato)

Important notice

The provenance of food is very important to us. We aim to reduce carbon footprint, support local suppliers and local produce & create seasonal menus where possible. Our food is cooked freshly and to order so may take a little longer than fast/non fresh food establishments!

Please therefore expect to wait up to 45 minutes during busy periods. Our food is cooked in an environment containing all 14 major allergens; it is your responsibility to notify our staff before you order your food if you have any questions, concerns or allergies.

We can adapt most dishes within reason to cater for allergies & vegans so please just ask.