## To Start

Bread \& olives. (VE)(DF) ..... 7.50
Bread \& dips (houmous \& garlic chive mayo). (V)(DF) 7.50
Baked camembert, crusty bread, red onion marmalade. (V) 8.95 (single) - 15.95 (for two sharing)
Salt \& pepper crispy baby squid, sriracha mayo. (GF) 8.95
Smoked salmon, celeriac pancake, wasabi crème fraiche, maple syrup. (GF) 9.50
Bbq pork fritters, pineapple \& red pepper salsa. (GF)(DF) 8.50

## To Follow

Cod fillet, Bermudian chowder (clams, rum, sherry, celeriac, carrots, peppers, tomato, onion). (GF)(DF) 19.95 12 hr braised beef brisket bourguignon, red wine sauce, mushrooms, shallots, carrot, bacon, dumplings. (DF) 21.95 Lemon, thyme \& garlic roasted chicken thighs, wild mushroom risotto, baby onions, toasted hazelnuts. (GF) 17.95 Belly of pork, bacon \& potato rosti, carrot \& caraway puree, cavalo nero, wow wow sauce. (GF)(DF) 19.50

Tempura battered pak choi, golden beetroot, roasted chickpeas, carrot \& caraway puree, houmous, Tangmere peppers, rocket, citrus \& chilli vinaigrette. (GF)(DF)(V)(VE) 17.95

## George Classics

The George's pie of the day, creamy mash, greens \& leeks, gravy. 17.50
Beer battered fish and chips, rustic tartare \& pickled wally. (GF)(DF) 17.50
Lambs liver \& bacon with mash, greens \& leeks, red onion gravy \& parsnip crisps. (GF)(DF) 16.95
Steak hamburger, bacon, cheddar, red onion jam, tom, gem, gherkin, chilli mayo in rustic bun, slaw \& fries. 16.95 Halloumi burger, field mushroom, Tangmere peppers, gherkin, balsamic glaze in brioche, slaw \& fries. (V) 15.95

## To Finish

Sticky toffee pudding, caramel sauce with ice cream. (V) 8.95

Apple \& rhubarb crumble served with custard. (V) 8.95 (vegan (VE)(GF)(DF) option available) Chocolate brownie, chocolate orange sauce, winter berries \& marshmallows. (GF)(V) 8.95

Pineapple tart tatin served with coconut ice cream. (V) 9.50

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(G F)=\text { Gluten Free }-(D F)=\text { Dairy Free }-(V)=\text { Vegetarian }-(V E)=\text { Vegan }
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[^0]:    The provenance of food is very important to us. Our aim is to reduce carbon footprint, support local suppliers \& create a seasonal menu where possible using local produce. Our food is cooked fresh 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 Thank You.

