

DINNER

Starters

Soup Of The Day (v) 6

Homemade seasonal soup served with warm crusty bread

Tomato & Herb Gazpacho (ve) 7

With croutons

Scotch Egg 8

Homemade Scotch egg (served warm) with mustard mayonnaise

Whitebait 8

Deep-fried with lemon & garlic aioli

Beetroot & Walnut Salad (ve) 10

with vegan caesar dressing & crispy shallots

Chicken Caesar Salad 10

With crispy shallots, croutons & shaved parmesan

Mains

Pie Of The Day 14

Homemade seasonal pie with creamy mashed potato & liquor

Cauliflower Steak (ve) (gf) 14

Chargrilled cauliflower steak with salsa verde & house salad

The George Burger 14

Homemade beef brisket burger topped with cheddar cheese, onion rings, lettuce and tomato, served with thick-cut chips

The Vegan Burger (ve) 14

Vegan patty topped with vegan cheese, onion rings, lettuce and tomato, served with thick-cut chips

Sausage & Mash 15

R.S. Troutt pork & black pepper sausages with creamy mashed potato & liquor

Fish & Chips 15

Beer-battered cod with thick-cut chips, crushed peas and tartare sauce

Market Catch Of The Day 18

Seasonal fish with vegetables (check with the team for today's catch)

Spatchcock Chicken (For Two) 32

Spatchcock roasted chicken with thick-cut chips, seasonal vegetables & rich gravy

Desserts

Eton Mess (v) 6

Muddled strawberries with homemade meringue & whipped cream

Warm Chocolate Brownie (v) 6

With choice of fresh cream or ice cream

Orange Polenta Cake (ve) 6

With dark chocolate sauce

Traditional Cheese Board (v) 9

Selection of locally-sourced cheeses with grapes, crackers & chutney

Our seasonal menu celebrates locally-grown and sustainable ingredients, sourced directly from local suppliers