

THE GEORGE INN

WHILE YOU WAIT

Mixed marinated olives with sun-blushed tomatoes and feta - v £5.25

Rustic bread with selection of flavoured butters - £4.75

Houmous and toasted pitta - v £4.75

STARTERS AND SHARERS

Homemade soup of the day with rustic bread - v £5.95

Thai style crab cakes with sweet chilli and crispy fried greens - £7.75

Chicken livers in mustard and crème fraîche on toast - £7.50

Smoked salmon, dill and horseradish mousse served with citrus crème fraîche and toasted pitta - £8.25

Mushroom, walnut and herb terrine served with quince jelly and toasted bread - v £6.75

Smoked fish board of mackerel, trout and salmon with a grilled lemon, crostini and sour cream and chive dip - £16.95

Mezze board of toasted flatbread with houmous, sun blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives - £15.50

MAINS

6oz beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions, chips and spicy tomato chutney - £13.25

Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce - £13.95 / £8.95

Wholetail scampi served with chips, mixed salad, tartare sauce and lemon - £11.50

Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips - £12.50 / £8.50

Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - vg £11.50 / £7.75

Artichoke, flame roasted pepper, red onion and rosemary risotto with vegan cheese shavings, dressed rocket and balsamic glaze - vg £10.50

Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy
- *please ask for today's flavour* - £12.95 / £8.50

Lemon and thyme marinated chicken breast on a mixed bean, pancetta and spinach salad - £14.50

Parmesan crusted chicken on a warm salad of potato, spinach, garden peas and garlic butter - £14.50

Chargrilled swordfish loin steak on chorizo, saffron and sun blushed tomato risotto - £18.50

Root vegetable, chilli and Old Winchester cheese hash served with a poached duck egg - v £10.95

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



SIDES

Chips - v £3.50 • House salad - v £3.50 • Seasonal vegetables - v £3.50
Rustic garlic bread - v £4.00 • Creamed mashed potato - v £3.75

SANDWICHES

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry - £7.75

Fish goujons with lettuce and tartare sauce - £7.75

Smoked salmon with cream cheese and cucumber - £7.75

Home-cooked ham and mature Cheddar with tomato and watercress - £8.25

Houmous with grilled aubergine, olives and roasted red pepper - v £7.25

PUDDINGS

All puddings £6.50

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Chocolate brownie with chocolate sauce and vanilla ice-cream - v

Baked vanilla cheesecake with passion fruit coulis and mango sorbet - v

Lemon and lime posset with shortbread - v

Eton Mess - English strawberries with ice-cream, meringues and Chantilly cream - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - £8.95

HOT DRINKS

Americano £2.75 • Cappuccino £3.00 • Latte £3.00 • Espresso £2.50 • Double espresso £3.00

Flat white £3.00 • Hot chocolate £3.25 • Pot of tea £2.75 • Speciality tea £2.90 • Mocha £3.25

Freshly made daily specials are always available ask us for more details

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.