



Dinner menu

Starters

Soup of the day (GF/V) **6**
warm sour dough bread & butter

Baked Camembert **9.5**
*crudités of carrot, celery & cucumber
with toasted sour dough*

Spicy meatballs **7**
*rich tomato & chorizo sauce with
warm sour dough*

Classic prawn cocktail (GF) **7**
marie rose sauce with bread and butter

Breaded garlic mushroom (V) **6.5**
mayonnaise & dressed leaves

Duck and orange pâté (GF) **6.5**
melba toast & red onion marmalade

Sides

Chips (GF/V) **4**

New potatoes (GF/V) **4**

Garlic bread **4**

Vegetables (GF/V) **3.5**

Sweet potato fries (GF/V) **4.5**

House salad **3**

Main course

Lamb shank (GF) **16**
*creamy mashed potato, fresh seasonal
vegetables & red wine jus*

Sirloin steak (GF) **22**
*onion rings, tomato, mushroom, chips &
dressed leaves*

Gammon steak (GF) **16**
pineapple or egg with chips & dressed leaves

Steak and ale pie **14.5**
*creamy mashed potato, fresh seasonal
vegetables & red wine jus*

Stuffed chicken breast (GF) **14**
*basil, mozzarella & sun dried tomato with new
potatoes & house salad*

Veggie pie (V) **6.5**
*creamy mashed potato, seasonal vegetables
& veggie jus*

Wild boar burger **14.5**
black pudding, onion stack & chips

George classic burger **13.5**
bacon, cheese, onion stack & chips

Five bean chilli (GF/V) **12.5**
rice, tortilla chips, salsa, sour cream & cheese

Seabass fillet **14.5**
*new potatoes, carrot & courgetti with a lemon
caper butter sauce*

Veggie burger (V) **13.5**
onion stack & chips

*Please advise at time of ordering if you have any specific dietary
requests or allergies.*