

TWO COURSES £23.95 | THREE COURSES £27.95



APERITIF

Buzzecco, Warner Edward's Honeybee gin, honey, prosecco £7.50

Honeybee G&T, Warner Edward's Honeybee gin, Double Dutch tonic £6.00

MORSELS

Homemade Pork Crackling, sage salt, apple chutney £3.50

Tomato Focaccia, rosemary & garlic butter, balsamic, olive oil V £4.50

Marinated Giarraffa Olives VG £4.00

Potted Sun-Blushed Tomato & Oregano Houmous, Lebanese flatbread VG £5.50

SMALL PLATES

Soup Of The Day V

Artisan bread

Ask your server for today's flavour

Halloumi Fries V

Jalapeño ketchup

Roasted Baby Aubergine VG/GF

Miso dressing, coriander, pickled ginger

Scallops of the Day (Supp £5.00)

Please ask your server or see the blackboard for today's option

Smoked Severn & Wye

Mackerel Paté

Lemon crème fraîche, sourdough toasts

TO SHARE

Charcuterie Board (Supp £2.00pp)

Serrano ham, spicy chorizo, Milano salami, ham hock terrine, cornichons, grilled bread, garlic butter, marinated olives

Garlic & Rosemary Studded Camembert V (Supp £1.00pp)

Artisan toasts, damson & sloe gin conserve

ROASTS

All our roasts are served with beef dripping roast potatoes, roasted root vegetables, cabbage, leeks, peas & gravy

Slow Roasted Dry Aged Topside of Native Breed Beef

Yorkshire pudding

Roasted Free-Range Chicken

Pigs in blankets, bread sauce

Roasted Loin of Gloucester

Old Spot Pork

Crackling, sausage, sage stuffing

Trio of Roasts (Supp £3.00)

With all the trimmings

MAINS

At The George we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil

10oz Dry Aged Sirloin Steak, triple cooked chips, slow roasted garlic, truffle mushrooms, watercress (Supp £8.00)

Smoked Haddock, Sweet Potato & Chive Fishcakes, peas & pancetta à la française, hollandaise

Herb Crusted Hake Fillet, summer cassoulet, haricot blanc, pimento peppers (Supp £1.00)

Dexter Beer Fed Beef Burger, pretzel bun, green kraut, tomato, lettuce, Swiss cheese, skin on fries

"Moving Mountains" 100% Plant-Based Vegan Burger, pretzel bun, field mushroom, chimichurri, gem lettuce, tomato, skin on fries VG

Sweet Potato Gnocchi, spinach, balsamic borettane onions, basil pesto VG/GF

The George Salad, baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette VG

Add grilled dry aged steak, king prawns or roasted chicken £5.00 each

SIDES & SAUCES

Lobster Bisque Macaroni Cheese £5.00

Parmesan crumb

Steamed & Buttered Cabbage GF £3.50

Leeks & peas

Creamed Spinach V/GF £4.50

Gruyère

Rocket, Parmesan, Semi Dried Tomato

& Red Onion Side Salad GF £3.50

Beer Battered Onion Rings £4.00

Steamed & Buttered

Broccoli V/GF £4.00

Skin On Fries £3.00

Triple Cooked Chips £3.50

Truffle & Parmesan Fries £4.50

Sauces £1.50

Peppercorn, House Gravy, Stilton or Chimichurri

DESSERTS

Warm Treacle Tart V

Raspberry compote, milk ice cream

Baileys Cream Cheesecake

Chocolate soil, honeycomb ice cream

Choux Buns

Crème patisserie filling, Belgian chocolate fudge sauce, toasted hazelnuts

Vegan Mango Baked Alaska

Lemon curd

Ice Cream - 2 scoops

Additional scoop (Supp £2.50)

Experience the taste & quality of Purbeck ice cream, made in Dorset, entirely natural, additive free & distinctly different

The George Cheeseboard (Supp £2)

Oxford blue, Cotswold brie, Winterdale Cheddar & Ragstone goat's cheese, damson & sloe gin conserve, artisan crackers, grapes, apple

Some of our dishes contain nuts. Please let us know if you have any allergies. Please be aware that our bread is sourced from a bakery that handles nuts and nut products.

V - Vegetarian | VG - Vegan | GF - No gluten containing ingredients