

The George Inn

N o r t o n S t P h i l i p

While you wait

Sapori green olives - vg	4.95
Homemade soda breads with roasted garlic and herb butter - v	4.95
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v	4.95

Starters and Sharers

Tiger prawns with avocado, tomato, crab, crème fraîche and herb oil	9.50
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	8.50
Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts	8.25
Chargrilled aubergine salad with lemon, mint, chickpea and garden peas - vg	6.75
Homemade soup of the day with rustic bread - v	6.25
Vegan board of sapori olives, toasted flatbread, charred cauliflower, padrón peppers and herb polenta chips - vg	15.95
Trio of British cheeses Old Winchester, Dorset Blue Vinney and Somerset Brie with balsamic onions, chutney and homemade soda bread - v	13.95
Fish board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon	18.50

Mains

Homemade beef burger topped with Dorset Blue Vinney, crispy pancetta on a seeded bun, romaine lettuce, crispy onions with chips and spicy tomato chutney	13.75
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce	14.50 / 9.50
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	13.50 / 8.95
Pan-fried calves liver with crispy bacon, spring greens, roasted shallot jus and garlic mash	15.95 / 10.95
Minted broad bean, pea, asparagus and black garlic risotto with vegan cheese - vg	11.50
Grilled boneless poussin marinated in chilli, lime, ginger and olive oil served with polenta chips and a rocket and tomato salad	19.50
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - v	12.50
28 Day dry aged 8oz club steak served with a tomato and horseradish butter, dauphinoise potatoes and seasonal greens - <i>Add peppercorn sauce or Béarnaise sauce 2.00</i>	23.95
Sea bass fillet with a herb citrus butter and roasted Mediterranean vegetable Provençale	15.95
Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - <i>please ask for today's flavour</i>	13.50 / 8.95

Sides

Chips - v	3.75	House salad - v	3.75
Dauphinoise potato - v	4.50	Seasonal vegetables - v	3.75

Sandwiches

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

Fish goujons with lettuce and tartare sauce	7.95
Brie, bacon and cranberry	7.95
Butcher's sausage and grain mustard	7.50
Free-range boiled egg with watercress, black pepper and chive mayonnaise - v	6.95

Puddings

All puddings 6.75

Affogato - vanilla ice-cream topped with an espresso and shortbread - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Chocolate cherry fondant with cherry compote, white chocolate and morello cherry ice-cream - v
Raspberry and white chocolate crème brûlée with homemade shortbread - v
Lemon curd and coconut cheesecake served with a raspberry coulis - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.25
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Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal 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.

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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.

