

George

VILLAGE DRINKING AND DINING

bouws & plates

Lunchtime Menu

Monday to Saturday

The

All sandwiches and wraps are served with our very own excellent tomato salsa and seasoned chunky chips.

Mature Whykes cheddar with red onion marmalade

£5.45

In white bloomer bread served with chunky chips and home made piccalilli

Wine match: Stump Jump Grenache Shiraz

Smoked chicken and balsamic tomato wrap

£5.95

With watercress and served with chunky chips

Wine match: Money Spider Roussanne

Duck and hoisin sauce wrap

£6.45

Served with julienne cucumber, Chinese leaves and spring onion with chunky chips

Wine match: d'Arry's Original Grenache Shiraz

Chorizo sausage, roasted pepper and gruyere cheese ciabatta

£6.50

Served with chunky chips

Wine match: The Footbolt Shiraz

Crab wrap

£7.95

With chilli lime dressing and little gem lettuce served with chunky chips

Wine match: Hermit Crab Viognier Marsanne

The last word in ploughman's cheese board

£7.95

Served with homemade pickle, apple slices, celery, pickled onions and crusty bread

Finest English cheeses: ~ Sweet and powerful Stilton
~ Extra Matured Tangy English cheddar
~ Somerset Brie

Wine match: Stump Jump Grenache Shiraz

Please see the specials on the boards.

The Dishes of the Day change daily – see the fireplace.

Save space for our home-made puds!

Wine matched recommendations. For your pleasure all these wines are available by the glass.

“It's like you've been round to a friend for Sunday lunch. That's a considerable, and well deserved, compliment”

The George

VILLAGE DRINKING AND DINING

**The food at The George is what we are about.
We are fiercely proud of the fresh food we serve.
All our food is created and cooked here.**

We use regional suppliers, whenever we can, to obtain the best raw materials.

We don't believe in doing fussy, complicated things with these delicious ingredients. We would rather they were complimented, treated with love and brought to table just as they should be.

The fish and vegetarian dish of the day depends on our fishmonger's and grocer's good fortune and of course the talents of our kitchen team!

Keep an eye on the fireplace as these dishes can sometimes change in the middle of service!

All our puddings are home-made and are listed on small blackboards dotted about - we will bring the boards to you.

We consider ourselves fortunate to have a close relationship with Chester Osborn, d'Arenberg winemaker extraordinaire - his wine matched menu recommendations are well worth exploring.

Enjoy our food, we have enjoyed cooking it for you!

Blue -	Sealed and served at room temperature in the middle
Rare -	Sealed and served warm in the middle
Medium Rare -	Sealed and served pink
Medium -	Sealed and served slightly pink
Medium Well -	Slow cooked through (30 mins)
Well done -	Slow cooked through (40 mins)

The small print

*Dishes are wheat free; please note some sauces contain corn flour. If you have any allergies or special dietary requirements please tell us and we will do our best to prepare you something tasty. Prices include VAT. All dishes are subject to availability. Weights shown are approximate prior to cooking. Regrettably we cannot guarantee that any items offered for sale are free from traces of nuts. Please take care when enjoying our fish dishes - there may be bones. For parties of 10 or more a discretionary 10% service charge will be added.

Small Plates & Salads

Today's fresh soup **£4.95**

Served with a wedge of white bloomer bread and salted butter

Cajun spiced mini potato skins **£4.95**

Topped with mozzarella and served with guacamole, sour cream and spicy tomato salsa*
Wine match: Stump Jump Red

Baked Camembert in a box **£8.95**

Studded with garlic and rosemary served with a red onion marmalade and crusty bread (serves two)
Wine match: Twenty Eight Road Mourvedre

Smoked chicken, avocado and potato salad **£6.95**

Served with crisp bread and dressed with a chilli lime oil*
Wine match: Hermit Crab Viognier Marsanne

Tempura dipping mushrooms **£5.85**

Served with sweet chilli dip and a yogurt mint and cucumber dip
Wine match: Ironstone Pressings Grenache Shiraz

Crispy duck dumplings **£5.95 / £8.45**

Served on a rocket, bean sprout and spring onion salad with soy ginger dip and plum compote
Wine match: d'Arry's Original Grenache Shiraz

Smoked salmon and spinach pancakes **£6.95**

Topped with a lemon crème fraiche
Wine match: Last Ditch Viognier

Tiger prawns in oil **£7.95**

Spanish style with roast garlic and chilli oil.
Served with crusty bread*
Wine match: Olive Grove Chardonnay

Greek salad and tzatziki* **£3.45 / £6.95**

Wine match: Broken Fishplate Sauvignon Blanc

Roasted pepper, goat's cheese, sun blushed tomato, mixed leaves, garlic croutons and balsamic dressing* **£4.45 / £6.95**

Wine match: Galvo Garage Cabernet Sauvignon Merlot Cabernet Franc

Noodle salad **£4.95 / £7.50**

With crisp vegetables toasted peanuts and a honey and soy dressing

Add Marinated grilled chicken **£9.95**

Wine match: Last Ditch Viognier

The George's little gem Caesar salad* **£4.45 / £6.95**

Add Marinated grilled chicken **£8.95**

Wine match: Hermit Crab Viognier Marsanne

Large Plates & Bowls

From the Oven

Beef and stilton pie **£8.95**

Finished with d'Arenberg Vintage Shiraz and served with chunky chips and vegetables
Wine match: Derelict Vineyard Grenache

Sticky lemon chicken **£8.95**

Cooked in a honey, soy and lemon, served with chunky chips and vegetables*
Wine match: d'Arry's Original Grenache Shiraz

Our signature fish pie **£12.95**

Monkfish, prawns, Pollock and smoked haddock cooked in a white wine tomato and tarragon sauce topped with sliced potatoes and gruyere cheese crust served with a fresh green salad*
Wine match: Last Ditch Viognier

Vegetarian of the day - See fireplace for details **£ Market**

From the Grill

12oz Rib-eye steak **£14.95**

Served with chunky chips, seasonal vegetables, topped with gorgonzola and served with a red onion marmalade*
Wine match: The Footbolt Shiraz

Lamb cutlets **£15.95**

Marinated in honey and rosemary chargrilled and served with crushed roast new potatoes, seasonal vegetables and a redcurrant and mint jelly
Wine match: High Trellis Cabernet Sauvignon

8oz Fillet steak **£17.95**

Served with chunky chips, seasonal vegetables, topped with gorgonzola and served with a red onion marmalade.* (Please ask for peppercorn sauce in place of the gorgonzola if you wish)
Wine match: Galvo Garage Cabernet Sauvignon Merlot Cabernet Franc

Add fresh tempura battered Onion rings with your grill **£2.45**

From the Range

10oz fillet of haddock **£10.95**

In a Parmesan and herb crumb with chunky chips and French creamy peas
Wine match: Broken Fishplate Sauvignon Blanc

Aromatic slow roast pork belly **£13.95**

With a caramelised apple chutney, cheddar and chive mash and wilted greens*
Wine match: Ironstone Pressings Grenache Shiraz

Fish of the day - See fireplace for details **£ Market**

Calves liver and bacon **£14.50**

Pan fried and finished with a red wine jus, served with bubble & squeak and seasonal vegetables*
Wine match: Coppermine Road Cabernet Sauvignon

Puddings

We will bring our pudding menu to you; if we don't, scream for it - these puddings are not to be missed.