

MENU

Our Head-Chef James and his team of brilliant chefs use the best possible ingredients for our menu, celebrating some of the quality suppliers from our region. Whether it's Isle of Wight tomatoes, Wiltshire Ham, Laverstock Farm Mozzarella or small batch Moon Roast Coffee from Hampshire, we are proud to support our wonderful regional suppliers. Our steaks are specially selected from prime steers and heifers including beef shorthorn, Hereford cattle and Aberdeen Angus.

BAR SNACKS

Mixed Greek olives (V) (Ve) (Gf) 220kcal	3.95
Pork Scotch egg 923kcal with Piccalilli mayo	6.50
Garlic flatbread (V) (Ve)* 802kcal with houmous & olives	6.25
Halloumi fries (V) (Gf) 846kcal	6.25
Pork sausages 228kcal with mustard & pickled onion	5.95

STONE BAKED PIZZA

Gluten free bases & vegan cheese available on all pizzas

Margherita (V) (Ve)* 971kcal Mozzarella, tomato, fresh basil & extra virgin olive oil	9.95
Pepperoni 1136kcal Tomato, mozzarella, pepperoni & sweet pickled jalapeño	11.95
Funghi (V) (Ve)* 894kcal Herb roasted mushrooms, tomato, mozzarella & toasted pinenuts	10.95
Ham & mushroom 887kcal Cured ham, mushroom, tomato & mozzarella	11.95
BBQ 925kcal Pulled BBQ chicken, slow cooked onions, Parmesan, coriander & mozzarella	11.95
Extras Mozzarella cheese 300kcal, mushrooms 98kcal, olives 55kcal, capers 34kcal or slow cooked onions 44kcal + £1 Pepperoni 154kcal, prawns 87kcal, anchovies 120kcal or roast chicken 62kcal + £2	

STARTERS & SHARING BOARD

Soup of the day with crusty bread 450kcal	5.95
Crispy calamari with garlic aioli (Gf) 630kcal	7.50
Loaded hash browns (Gf) 680kcal with gooey nacho cheese, sour cream, pico de gallo, guacamole, jalapeños & shaved Parmesan. Add bacon (65kcal) +£1	6.25
Steamed mussels 718kcal marinière style with crusty bread	7.95
Sticky sesame chicken (Gf) 427kcal with sticky ginger teriyaki glaze, sesame seeds & spring onion	7.50
Avocado, tomato & Laverstock mozzarella salad (V) (Gf) 467kcal with pesto	7.95
Buffalo hot cauli wings (V) (Gf) (Ve)* 442kcal spice coated & fried cauliflower with ranch dressing & pico de gallo	5.95
Prawn & avocado cocktail 614kcal with Marie Rose sauce, baby gem lettuce & cherry tomatoes	8.95
Rosemary & garlic baked Camembert (V) 959kcal with seasonal chutney & focaccia	14.95

(Gf) Gluten Free (V) Vegetarian (Ve) Vegan (Ve)* Vegan option available

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

000kcal = calorie content of meal. Adults need around 2000kcal a day
*Kcal correct at time of printing for latest kcal please visit our website

SIDES

Seasonal greens (V) (Gf) 160kcal	3.50
House salad (V) (Gf) (Ve)* 171kcal	3.50
House slaw (V) (Gf) 245kcal	3.95
Garlic flat bread (V) 467kcal	4.50
Grilled mushrooms (V) (Ve)* 98kcal	3.50
Skin on fries (V) (Ve) (Gf) 351kcal	3.50
Onion rings (V) (Ve) 740kcal	3.50
Chunky chips (V) (Ve) (Gf) 294kcal	3.50
Laverstoke mozzarella & tomato salad (V) (Gf) 308kcal	4.95

DESSERTS

Sticky toffee pudding (Gf) 649 kcal with vanilla ice cream	7.25
Double chocolate brownie (Gf) 659 kcal with vanilla ice cream & chocolate sauce	7.25
Apple & blueberry cobbler (Gf) 607kcal with vanilla ice cream *Sharing option 1119kcal	7.25 12.50
Chocolate & salted caramel torte 473 kcal with raspberry coulis	7.25
Cheesecake of the day 521kcal	7.25
Selection of Marshfield Farm ice creams (V) or sorbet of the day (Ve) served with a wafer	
2 scoops 300kcal	4.99
3 scoops 450kcal	6.50
Mini Dessert (Gf) with choice of hot drink Mini chocolate brownie 301kcal or Mini sticky toffee pudding 300 kcal	4.95
Proudly served with Moon Roast small batch coffee	

PUB

Beer battered haddock & chips (Gf) with minted pea puree 710kcal or garden peas 647kcal	14.95
The George Signature Burger 2120kcal House recipe beef patty served in a brioche bun with skin on fries, battered onion ring, smoked streaky bacon, cheese, crisp lettuce, red onions & house burger sauce. Add an extra burger patty 700kcal for +£3	15.50
Buttermilk chicken burger 1380kcal served in a brioche bun with skin on fries, chipotle mayo, crisp lettuce & red onion	14.95
Grilled aubergine, field mushroom & chimichurri burger (V) (Ve)* 888kcal with tomato relish & skin on fries. Add halloumi 550kcal +£2	13.50
Wholetail scampi & chips 1029kcal with skin on fries, peas & tartare sauce	13.95
Cumberland sausage & mash 644kcal with seasonal greens, onion gravy & sage	13.95
Pie of the day 1066kcal with mash, seasonal greens & gravy	14.95

MAINS

FISH OF THE DAY

see our blackboard

Steamed mussels (Gf) 1186kcal marinière style with skin on fries	14.95
BBQ ribs, half rack or full rack 599kcal / 1715kcal with skin on fries, slaw & corn on the cob	9.95 / 18.50
Lemon & Parmesan crusted chicken schnitzel 1060kcal with fried egg, capers, Caesar gem & fries	14.50

STEAKS

All served with skin on fries or chunky chips, flat mushroom &
vine ripened tomatoes (Gf)

8oz bistro rump 743kcal	17.95
10oz ribeye 840kcal	26.95
Add garlic & parsley butter 211kcal, Béarnaise 366kcal, peppercorn 84kcal, or chimichurri sauce 126kcal+£2.50	
Add a half rack of ribs 599kcal +£8.25	

For the most up to date
allergen & nutritional
information **SCAN ME**

