

SUNDAY

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.

STONE BAKED PIZZA

Gluten free bases & vegan cheese available on all pizzas

Margherita (V) (Ve)* 971kcal 9.95
Mozzarella, tomato, fresh basil & extra virgin olive oil

Pepperoni 1136kcal 11.95
Tomato, mozzarella, pepperoni & sweet pickled jalapeño

Funghi (V) (Ve)* 894kcal 10.95
Herb roasted mushrooms, tomato, mozzarella & toasted pinenuts

Ham & mushroom 887kcal 11.95
Cured ham, mushroom, tomato & mozzarella

BBQ 925kcal 11.95
Pulled BBQ chicken, slow cooked onions, Parmesan, coriander & mozzarella

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

Crispy calamari (Gf) 630kcal 7.50
with garlic aioli

Sticky sesame chicken (Gf) 427kcal 7.50
with sticky ginger teriyaki glaze, sesame seeds & spring onion

Buffalo hot cauli wings (V) (Gf) (Ve)* 442kcal 5.95
spice coated & fried cauliflower with ranch dressing & pico de gallo

Soup of the day 450kcal 5.95
with crusty bread

Prawn & avocado cocktail 614kcal 8.95
with Marie Rose sauce, baby gem lettuce & cherry tomatoes

Rosemary & garlic baked Camembert (V) 959kcal 14.95
with seasonal chutney & focaccia

(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) 171kcal	3.50
House slaw (V) (Gf) 245kcal	3.95
Garlic flat bread (V) 467kcal	4.50
Grilled mushrooms (V) (Gf) 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

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	

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & gravy

Roast sirloin of beef 1591kcal	18.95
Roast pork belly with crackling 1379kcal	15.95
Roast half chicken 1085kcal	16.95
Trio of roasts 1689kcal	19.50
Nut roast (V) (Ve)* 891kcal	14.95
Pigs in blankets 402kcal	4.25

MAINS

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, 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
Cumberland sausage & mash 644kcal with seasonal greens, onion gravy & sage	13.95

STEAKS

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

8oz bistro rump 743kcal	17.95
10 oz prime 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**

