



While you wait

Marinated olives (pb) (v) 356 kcal 4.95

Rosemary focaccia with aged balsamic and blended oliva oil (pb) (v) 915 kcal 5.95

Starters

Avocado & red chilli salsa bruschetta topped with spring onion (pb) (v) 310 kcal 8.00

Confit south coast pork belly kohlrabi, apple & hazelnut salad 650 kcal 8.00

Buffalo chicken wings with a blue cheese dip 1,005 kcal 8.50

Crispy squid with chilli, lime, coriander and sriracha aioli 374 kcal 10.00

Sticky Vietnamese chicken wings 745 kcal 8.50

Pea & feta bruschetta (v) 172 kcal 8.00

Sharers

Bar Board for 2; Fullers black pudding Scotch egg, Cornish Orchards sausage roll, cheese straws, pork scratchings, apple sauce and pickled onions 1,559 kcal 19.50

Mezze platter for 2: Greek feta, Sicilian olives, hummus, falafel, roast red pepper, babaganoush and flatbread (v) 1,424 kcal 16.95

Mains

Pan-roasted sea bass fillet on a British shellfish risotto with fine herbs, sea vegetables and lemon oil 834 kcal 20.50

Beer battered haddock triple cooked chips, crushed minted peas, tartare sauce, lemon 987 kcal 18.50

Walnut moussaka with courgette and balsamic cherry tomatoes (pb) (v) 238 kcal 15.50

South Coast pork fillet & Cornish Orchards braised belly with flageolet bean purée, buttered hispi cabbage, shallots and baby carrots 717 kcal 18.50

Grilled cauliflower with white beans, spinach, hazelnut & rosemary pesto, pomegranate and crispy shallots (pb) (v) 635 kcal 15.50

Owton's 12oz Sirloin steak on the bone with triple-cooked chips, baked mushroom, grilled tomato and peppercorn sauce 1,488 kcal 32.00

Chalcroft Farm beef burger with Gouda, lettuce, tomato, red onions, secret sauce, triple-cooked chips 1,159 kcal 18.00

Extra Toppings

Mrs Owton's streaky bacon 166 kcal 2.50 • 3 little piggies bacon jam 67 kcal 2.00

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy

Chicken ballotine stuffed with mushroom, tarragon & bacon, served with white bean & chive croquette, stem broccoli and red wine jus 700 kcal 17.50

Sides

Tomato & pickled shallot salad (pb) (v) 214 kcal 5.00 •

Braised leeks, hispi cabbage & peas (v) 148 kcal 5.50 •

Stilton & bone marrow potato croquettes 305 kcal 6.00 • **Triple-cooked chips** (pb) (v) 471 kcal 5.00 •

Sweet potato fries (pb) (v) 292 kcal 4.95



FULLER'S

Puddings

Chocolate delice with raspberry Chantilly (v) 579 kcal 8.95

Apple & blackberry crumble with chocolate ice cream (pb) (v) 599 kcal 7.95

Glazed lemon tart with raspberry sorbet (v) 472 kcal 7.50

Black Bomber Snowdonia Cheddar, Blue Monday Yorkshire Blue and Waterloo Brie with quince jelly, Granny Smith apple, celery and artisan crackers (v) 363 kcal 13.95

Selection of ice-creams by the scoop (v)

Flavours

Coconut (pb) (v) 118 kcal 3.00 • Chocolate (pb) (v) 139 kcal 3.00 • Strawberry (v) 141 kcal 3.00 • Vanilla (v) 140 kcal 3.00

Peter Wharton Head Chef



Allergens/Nutrition

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 Kcal per day

www.georgeiv.co.uk



Order at Table