



SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)5.75	Padron Peppers (gf) (ve)5.50 olive oil, Maldon sea salt	Spiced Maple-roasted Nuts (gf) (ve)5.00
sun-blushed tomatoes	Hummus (gfa) (ve)6.25 pomegranate, roasted hazelnut, coriander, flatbread	Pigs in Blankets6.00 honey & mustard glaze

SMALL PLATES

Crispy Fried Chicken (gf)8.75 hot chilli honey, lemon mayo	Crispy Pork Belly Bites (gfa)8.75 thai chilli honey, crispy shallot, coriander & lime	Superfood Summer Salad (gfa) (ve)Small 8.50Large 14.00 baby spinach, fennel, orange, roasted corn, giant cous cous, kalamata olives, lemon vinaigrette, hummus
King Prawns (gfa)12.00 romesco sauce, garlic chilli parsley butter, focaccia	Burrata (v) (vea)12.75 Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough	Bread & Olive Board to share (ve)14.25 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip
Crispy Squid (gf)8.50 chilli, spring onion, aioli	Whipped Vegan Feta (ve)9.00 Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough	
Halloumi Fries (gf) (v)9.75 cornflake crumb, chipotle mayo, pomegranate, coriander		

SUNDAY ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, GREENS, ROAST CARROTS, MASHED SWEDE

Rare Sirloin of Beef (gfa)22.75 Yorkshire pudding	Beetroot, Squash & Pine Nut Wellington (ve)17.50 vegan gravy
Belly of Pork (gfa)19.50 apricot & pork stuffing, Yorkshire pudding	Trio of Meats (gfa)26.25 rare sirloin of beef, roast chicken crown, belly of pork, apricot & pork stuffing, Yorkshire pudding
Roast Chicken Crown (gfa)19.95 apricot & pork stuffing, Yorkshire pudding	

MAINS

Beer-battered Fish & Triple-cooked Chips (gf)18.25 North Sea haddock, pea purée, tartare sauce	Pan-fried Chalk Stream Trout23.75 purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aioli	Asparagus & Pea Risotto (gf) (ve)Small 8.50Large 13.75 gremolata
Traditional English Pork Sausages12.75 mashed potato, onion gravy, seasonal greens	Dressed Crab (gf)17.75 chipotle potato salad, mixed leaf & cherry tomato	Watermelon & Whipped Feta Salad (gf) (ve)13.50 Isle of Wight tomatoes, green olives, chervil

GRILLS

Chuck & Rib Burger (gfa)17.45 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Smoked Mushroom Burger (ve)16.00 vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries
Crispy Chicken Burger (gfa)16.45 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	Grilled Chicken Çaesar Salad15.25 crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing

SIDES

Triple-cooked Chips (gf) (ve)5.25	Mashed Potato (gf) (v)4.75	Pigs in Blankets6.00 honey & mustard glaze
Truffle Parmesan French Fries (gf)6.25	Buttered New Potatoes (gf) (v)5.25 chives	Roast Potatoes (gf) (ve)4.75
Fries (gf) (ve)4.75	Side Salad (gf) (ve)4.00	Cauliflower cheese to share (v)6.75
Beer-battered Onion Rings (gf) (ve)5.25	Buttered Seasonal Greens (gf) (v)4.50	



(v) Suitable for vegetarians (ve) vegan (ve) vegan alternative available (gf) gluten free (gfa) gluten free available

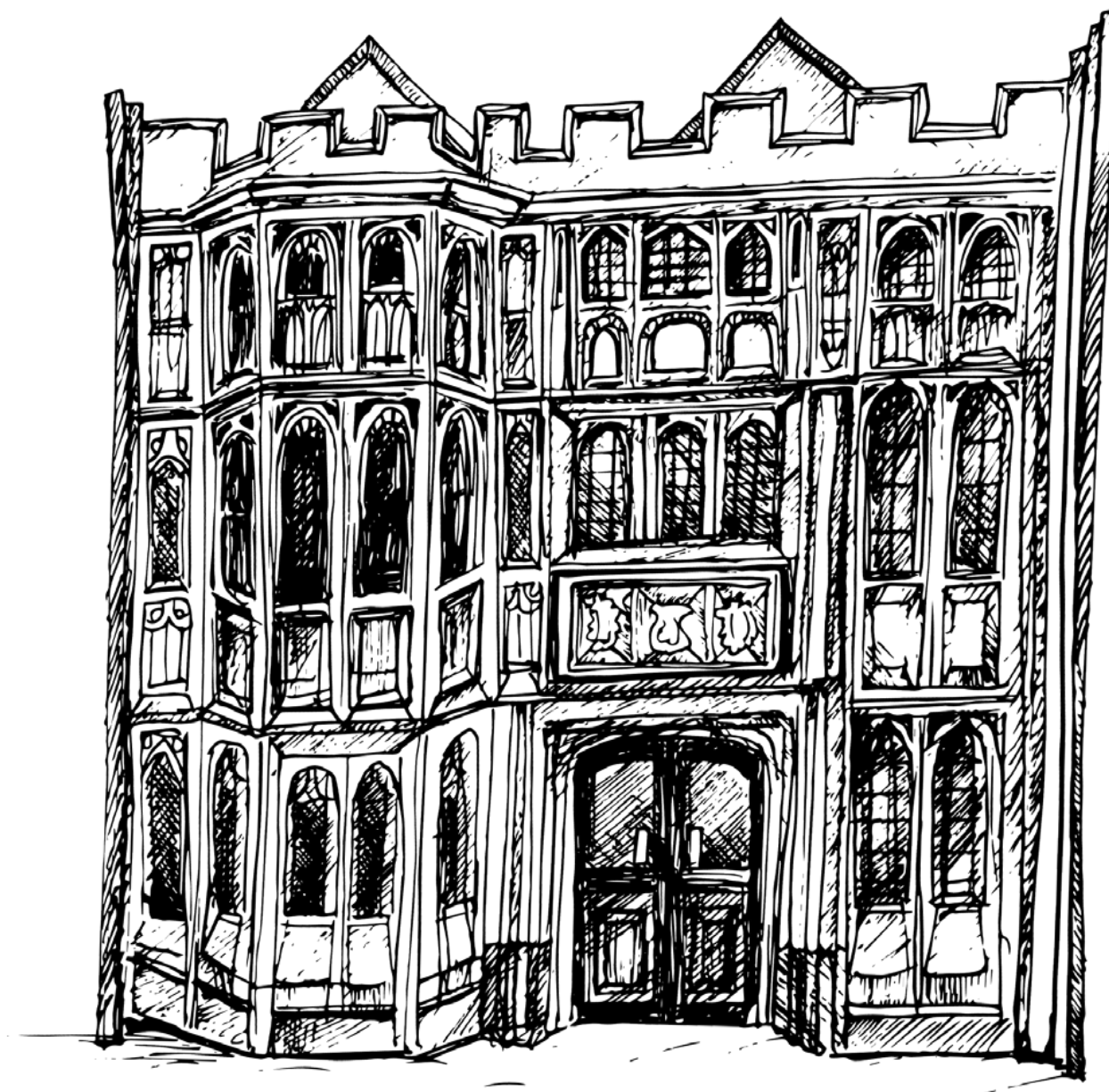
We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

THE OLDEST PURPOSE BUILT PUB IN THE SOUTH WEST



GEORGE & PILGRIMS

BAR & RESTAURANT WITH ROOMS



We'd love to hear from you!
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