

The George at Burpham

Typical Sunday Menu 2017
Two courses £22.50, Three Courses £27

To Start

- Tomato Soup with crusty bread
- Gravlax with pickled fennel and mustard mayo
- Smoked haddock gratin with bread
- Tomato, mozzarella bruschetta on a garlic croute and pesto dressing
- Chicken and wild mushroom pâté with toasts and onion chutney
- Baked Camembert with bread and tomato chutney
- Goat's cheese salad with apple, walnuts and celery

Main Courses

- Roast strip loin of beef
- Roast belly of pork with crackling
- Roast chicken, chipolata
- All served with a Yorkshire pudding, roast potatoes, cauliflower cheese and a vegetable medley
- Chicken curry with rice, poppadum and mango chutney
- Calves' liver and bacon, mash potato, mixed vegetables and red wine jus
- Roasted vegetable pasta bake with garlic bread
- Breaded halloumi burger, roasted red peppers guacamole in floured bap and chips
- Pan-fried bream fillet, new potatoes, mangetout and herb butter
- Beer battered haddock and chips with mushy peas and chips

Puddings

- Strawberry pavlova and seasonal fruits with vanilla ice cream
- Pear frangipane with chocolate sauce and vanilla ice cream
- Raspberry posset with wafer curls
- Apple and sultana crumble with custard
- Cointreau orange crème brûlée
- Sticky toffee pudding with caramel ice cream
- Baked pecan and toffee cheesecake with toffee ice cream

Children's menu

- Three courses £11.25 -
- Crudités (raw vegetables, hummus and bread) followed by:-
- Fish and chips or mini roast or sausages and mash
- Including ice cream to finish.

In March 2013 this pub was bought and its future secured by 26 families in Burpham, Wepham and Warningcamp.

So we can truly say - **BY THE LOCALS, FOR THE LOCALS, OF THE LOCALS** - but a very warm welcome to **EVERYONE**.

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Local Ice Creams (gluten free)

Choose two scoops from the following:-

- Raspberry, lemon, or mango sorbet
- Belgian chocolate
- Strawberry
- Vanilla
- Mascarpone and Amarena cherry
- Toffee and honeycomb
- Espresso coffee
- Salted caramel
- Hazelnut
- Stem ginger and honeycomb
- Mint choc chip

Local Beers and Lager selection

Beers from around Sussex -

Blonde bird (3.9%) West Chiltinton	£4.10pt
Redhunter (4.3%) Hammerpot	£4.10pt
The George (3.8%) Arundel	£3.95pt
British Lager - 'By George it's Lager'	£3.95pt

Local Products

Blackdown Vodka (25ml)	£3.75
Elderberry liqueur (50ml)	£3.95
'So Sussex' apple juice (250ml)	£2.70

Selection of cheeses from around Sussex

(£2.50 supplement)

Served with bread or biscuits, celery and quince jelly

Pick 3 options -

Lord of the Hundreds

Sheep's milk cheese made to closely guarded secret recipe. A sweet nutty flavour, matured for four months.

St Giles

Organic cow's cheese with a creamy flavour and edible rind. Similar to French Port Salut.

Sussex Blue

A sharp, aggressive and creamy cheese with small blue veins. Warm to release full flavour and aroma.

Broadoak Cheddar

Traditionally made cloth-bound truckle Cheddar, full-flavoured and matured for nine months.

Brother Michael

St Giles which has been washed several times in cheese cultures which gives the orange, pink colour and the distinctive sticky, pungent aroma.

Why not include this instead of a cheese?

Crusted port (50ml)

To Finish

Crusted port (50ml)	£3.95
Tawny port (50ml)	£4.00
Zucardi Mendoza dessert wine (100ml)	£4.50

For tables of 6 or more, a discretionary 10% service charge is added. Please let us know if you would like us to remove it.

If you need any advice on allergens, then please ask a member of our team before ordering.

Please help us raise money for local charities by donating 50p. If you would rather not make a donation please tell us - no offence will be taken.