

The George at Burpham

Typical Sunday Menu 2018 Two courses £23.50, Three Courses £28

NB: Our menu changes regularly to reflect what is seasonal
so items shown below may be changed or unavailable

To Start

- Cream of mushroom soup with crusty bread
- Deep-fried goat's cheese on an olive
and pine nut salad
- Whitebait with lemon and dill mayonnaise
- Bacon and Stilton quiche with onion relish
and salad garnish
- Smoked salmon paté with cucumber salsa and toasts
- Oriental chicken skewers
with honey mustard mayonnaise
- Rosemary and garlic studded camembert
with cranberry sauce and crusty bread

Main Courses

- Roast strip loin of beef
- Roast belly of pork with crackling
- Roast breast of chicken with chipolata
 - all served with a Yorkshire pudding,
roast potatoes, cauliflower cheese,
savoy cabbage, roasted vegetables and gravy
- Goat's cheese, mushroom, pepper and tomato stack
on polenta with a creamy mushroom sauce
- Halloumi burger with red pepper and guacamole
in a brioche bun with gourmet chips
- Grilled calves' liver and bacon with mashed potato,
savoy cabbage and a red wine jus
- Beef and wild mushroom stroganoff
topped with crème fraîche, served with rice
- Warm poached salmon with hollandaise sauce,
with new potatoes and salad
- Beer-battered haddock with mushy peas,
chips and tartare sauce

Puddings

- Marmalade and ginger steamed sponge pudding
with custard
- Raspberry and white chocolate bread and butter
pudding with custard
- Lemon and pomegranate posset with shortbread
- Hazelnut and pecan pavlova with whisky
and honeycomb ice cream and butterscotch sauce
- Sticky toffee pudding with caramel ice cream
- Cherry frangipane tart with custard

Children's Menu

Three courses £12.50

Mini cream of mushroom soup

followed by a choice of:

- Mini roast
- Fish and chips with peas
- Sausage and mash with peas
- Chicken goujons with chips

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.**

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.

To reserve a table,
please click [HERE](#)

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Local Ice Creams (gluten free)

Choose two scoops from the following:-

- Raspberry or lemon sorbet
- Belgian chocolate
- Strawberry
- Vanilla
- Toffee and honeycomb
- Espresso coffee
- Salted caramel
- Hazelnut

Local Beers and Lager selection

Beers from around Sussex (price per pint) -

Sussex Gold (Arundel 4.2%)	£4.05
Amber Eyes (Greyhound 4.2%)	£4.10
The George Ale (Arundel 3.8%)	£4.05
British Lager - By George it's Lager	£3.95

Local Products

Blackdown Vodka (25ml)	£4.00
Elderberry liqueur (50ml)	£3.95
'So Sussex' apple juice (250ml)	£2.70

Selection of Sussex Cheeses

(£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) £3.95

To Finish

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

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