

The George at Burpham

Typical Weekday Menu 2017

Bar Snacks

Bread, olives, hummus and balsamic oil	£6.95
Sandwiches all served on warm ciabatta with salad:-	
Mozzarella, pesto and tomato	£6.50
Hummus, red pepper and Mediterranean veg	£6.95
Coronation chicken	£7.25
Welsh rarebit with a sun blushed tomatoes olive and red onion salad	£6.95
Roasted Mediterranean vegetable salad, sun-dried tomatoes and hummus	£6.95

To Start

Leek and potato soup served with crusty bread	£6.50
Chicken liver parfait with chutney and toasts	£6.95
Warm goat's cheese frisée salad with a walnut and pear crumb with a red pepper coulis	£6.95
Celery, onion and smoked salmon tartlet with herb oil and salad leaves topped with a quail egg	£7.25
Polenta puffs on charred Mediterranean vegetables and tomato sauce	£6.50
Ham hock ballantine with red onion chutney	£6.95
Rosemary studded baked Camembert with tomato chutney and bread	£7.50

For Today

Salt and pepper squid with a saffron mayonnaise	£7.25
Savoury leek and oyster mushroom bread & butter pudding with a Stilton sauce	£6.95

Salads

Chicken and mango salad with a honey and mustard dressing	£7.95 / £14.95
Oriental crispy beef salad with sweet chilli sauce	£7.95 / £14.95

Main Course

Beer battered cod and chips with mushy peas and tartare sauce	£13.95
Stone bass fillet with sautéed potato, courgettes, silver skin onions, bacon lardons and a herb oil	£17.95
Poached cod with mash, peas and parsley sauce	£13.95

Cumberland sausage ring, bubble and squeak savoy cabbage and an onion gravy	£13.95
Lamb shank with mash, roasted root veg, savoy cabbage and a redcurrant and rosemary jus	£17.95
Chicken curry with poppadum, rice and mango chutney	£13.95
Ham and leek pie with mash and green beans	£14.95

Either a 10oz Rib-eye steak or a 8oz Sirloin steak	£25.50 £19.50
- both served with chips, a field mushroom and a grilled tomato	
Add a sauce - Peppercorn or Béarnaise	£2.00

House beef burger in a brioche bun and chips with Welsh rarebit and bacon	£12.95 £2.50
with pesto and mozzarella	£2.50
Naked burger, with a poached egg and salad	£11.50
Cajun-spiced chicken, tarragon and chorizo burger with spicy potato wedges	£12.95

Mediterranean vegetable strudel with roasted new potatoes and a red pepper coulis	£12.00
Nut roast with roasted new potatoes, carrots and a vegetable gravy	£12.00

For Today

Guinea fowl breast, rosti potato green beans and a red wine sauce	£15.95
Butterfly mackerel fillet on crushed new potatoes, mangetout and lime and chilli butter	£14.95

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.

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Pudding £6.50 or £10.75 to include a glass of Mendoza dessert wine

- Apple and cinnamon crumble with custard
- Treacle tart with ginger and honeycomb ice cream
- Chocolate and vanilla brownie sundae
- Bread and butter pudding with custard
- Pear frangipane with chocolate ice cream
- Honey and whisky panna cotta

Local Ice Creams (gluten free) £5.75

Choose two scoops from the following:-

- Lemon, raspberry or mango sorbet
- Belgian chocolate
- Strawberry
- Mascarpone and Amarena cherry
- Vanilla
- Espresso coffee
- Stem ginger and honeycomb
- Hazelnut
- Rhubarb
- Salted caramel
- Lime

Local Products

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

Selection of cheeses from around Sussex

Served with bread or biscuits,
celery and quince jelly £8.50

Pick three 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
Tawny port (50ml)	£4.00
Zucardi Mendoza dessert wine (100ml)	£4.70
Eugene Reullier Sauternes, Bordeaux (100ml)	£5.00

Local Beers and Lager selection

Beers from around Sussex -	
Sussex Gold (4.2%) Arundel	£3.90pt
The George (3.8%) Arundel	£4.10pt
Redhunter (4.3%) Hammerpot	£4.10pt
British Lager - By George it's Lager	£3.90pt

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