



Monday to Wednesday | All Day
PRIX FIXE MENUS
TWO COURSES FOR 18.50
THREE COURSES FOR 23.50
Please speak to the team for this menu

S N A C K S

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve).....	5.75	Spiced Maple-Roasted Nuts (gf) (ve).....	5.00	Red Pepper Hummus (gfa) (ve).....	5.75
sun-blushed tomatoes				pomegranate, roasted hazelnut, coriander, flatbread	
Padron Peppers (gf) (ve)	5.00	Traditional Pork & Sage Sausage Roll	6.00	Pigs in Blankets	6.00
olive oil, Maldon sea salt		Scotch Egg	6.00	honey & mustard glaze	

S M A L L P L A T E S

Korean Crispy Fried Chicken (gf)	8.75	Crispy Squid (gf)	8.50	Burrella (Vegan Burrata) (gfa) (ve).....	15.00
sesame seeds, spring onion		chilli, spring onion, aioli		wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons	
King Prawns (gfa)	11.75	Halloumi Fries (gf) (v)	9.75	Superfood Salad (gf) (v)	Small 12.00Main 18.00
romesco sauce, garlic chilli parsley butter, focaccia		cornflake crumb, pomegranate, tahini dressing, sweet chilli jam		buckwheat, lambs lettuce, roasted courgette, broad beans, cherry tomatoes, spring onion, pomegranate, ezme dressing	
Spring Minestrone (gf) (ve)	6.75	Burrata (gfa) (v)	12.75	Add Chicken, Halloumi or King Prawns	5.00
chard, spring greens, kale, tomato & chickpeas		wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons			

S H A R E R S

Bread & Olive Board (ve).....	14.25	Baked Camembert (gfa) (v)	18.50
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip		garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough	

L U N C H

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries
CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK (EXCLUDES GUINNESS)

Fish Finger Sandwich	13.75	Grilled Halloumi Sandwich (v)	13.45	Classic Club Sandwich	14.45
beer-battered haddock, lettuce, tartare sauce, farmhouse bread		focaccia, pickled beetroot, aioli, wild rocket, chilli relish		free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	
Philly Steak Wrap	13.50	Whipped Feta Ciabatta (ve).....	13.45		
grilled steak, roasted pepper, American cheese, pickles		confit tomato, preserved lemon, rocket			
Mushroom, Fennel & Sausage Lasagne	14.00	6oz Bavette Steak (gf)	14.25	Aubergine Schnitzel (gf) (v)	14.25
béchamel sauce, mixed leaf salad		garlic & shallot butter, skin-on fries		swiss chard, romesco sauce, green oil, skin-on fries	

M A I N S

Beer-Battered Fish & Triple-Cooked Chips (gf).....	18.25	Pan-fried Chalk Stream Trout (gf).....	23.75	Hand-raised Roast Sweet Potato & Spinach Vegan Pie (ve).....	17.00
North Sea haddock, pea purée, tartare sauce		purple-sprouting broccoli, Pink Fir potatoes, preserved lemon & caper butter, saffron aioli		mashed potato, seasonal greens	
Flat-iron Half Chicken (gf).....	17.75	Traditional English Pork Sausages	12.75	Hand-raised Chicken, & Mushroom Pie	17.50
roasted garlic & rosemary butter, baked baby potatoes, kale		mashed potato, onion gravy, watercress		spring greens, thyme-roasted carrots, mashed potato, gravy	
Lamb Shank	27.50	Jerusalem Artichoke & Red Chicory Risotto (gf) (ve).....	14.50	Beetroot, Squash & Pine Nut Wellington (ve).....	16.25
roasted aubergine, cous cous, confit tomato sauce, mint, pomegranate		crushed hazelnut, lemon oil		seasonal greens, thyme-roasted carrots, vegan gravy	
		Turmeric-roasted Cauliflower Steak (gf) (ve).....	14.50		
		spiced potatoes, chimichurri, harissa coconut yoghurt			

G R I L L S

Chuck & Rib Burger	17.45	Roast Portobello Mushroom Miso Burger (ve).....	16.00	8oz Sirloin Steak (gf)	29.00
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries		plant-based pattie, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries		slow roast tomato, roasted mushroom, watercress	
Crispy Chicken Burger	16.45	Grilled Chicken Çaesar Salad	15.25	Peppercorn Sauce (gf).....	2.75
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries		crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing		Roasted Garlic & Shallot Butter (gf) (v).....	1.50

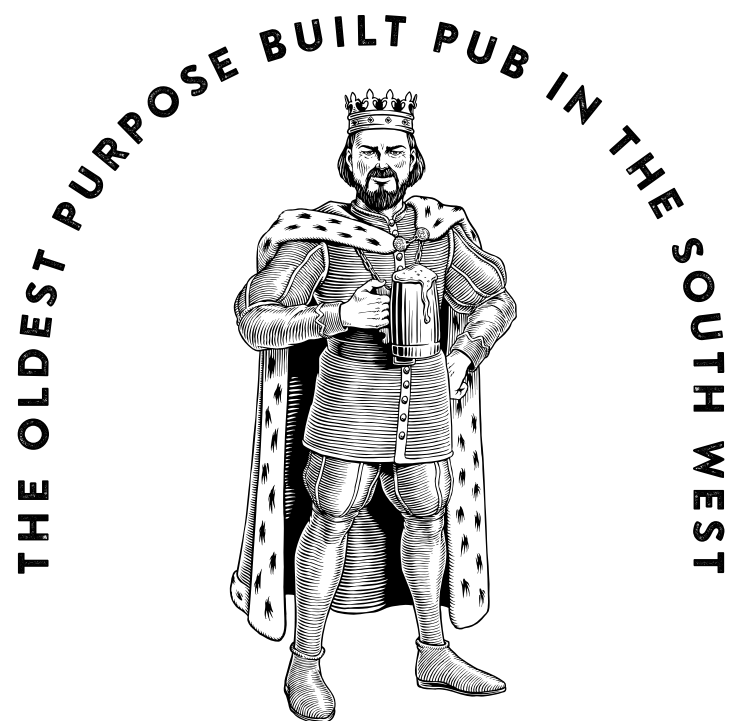
S I D E S

Triple-cooked Chips (gf) (ve).....	5.25	Beer-battered Onion Rings (gf) (ve).....	5.25	Side Salad (gf) (ve).....	4.00
Truffle Parmesan French Fries (gf)	6.25	Mashed Potato (gf) (v)	4.75	Buttered Seasonal Greens (gf) (v).....	5.50
Fries (gf) (ve).....	4.75	Buttered Pink Fir Potatoes (gf) (v)	6.50	Pigs in Blankets	6.00
		chives		honey & mustard glaze	

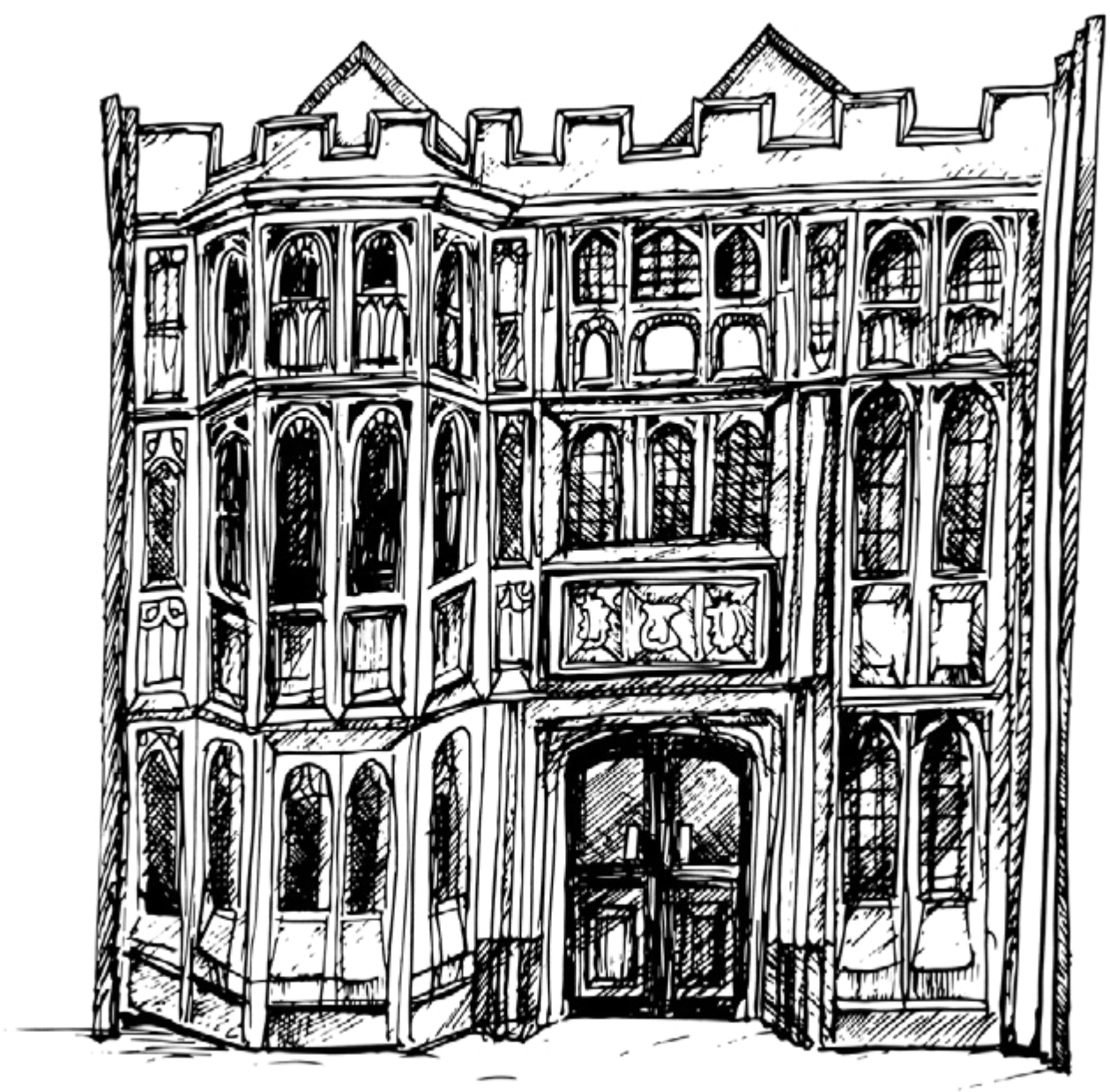


(v) Suitable for vegetarians (ve) vegan (gf) gluten free (gfa) gluten free available

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. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.



GEORGE & PILGRIMS
BAR & RESTAURANT WITH ROOMS



We'd love to hear from you!
Scan the QR code to leave us a review.