



THE GEORGE

+ AT BURPHAM +

SAMPLE SUNDAY MENU

STARTERS

Tandoori Hispi Cabbage – 8

Chargrilled, Tandoori Hispi cabbage, almonds and corriander (GF)(V)

Pork Belly & Brighton Blue Scrumpet – 8

Pulled Pork belly, shaped, breaded and deep-fried, served with blue cheese sauce and apple

Seasonal Soup of the day - 8

Served with a slice of locally made sourdough and Sussex butter

Devilled Lamb Kidneys – 9

Pan-fried kidneys in a warm and spicy marinade served on toasted local sourdough (GFA)

Cured Trout – 8

Local 'Chalk springs farm' cured trout served with a celeriac remoulade (GFA)(DFA)

Smoked Mackerel Pate – 8

Smooth, creamy pate made inhouse and served with a slice of local sourdough and cornichons (GFA) (DFA)

MAIN COURSES

Roasted Carrots – 16

Roasted carrot, goats curd, green sauce and lentils (GF)(V)

Day Boat fish – POA

Freshly caught fish.
Ask you server for todays offering

ROASTS

Roast Beef - 25

Rare roast sirloin of beef, horseradish (GFA)

Belly Pork - 19

12 hour, slow roasted bely of pork, crackling, apple sauce (GFA)

Roast Chicken - 19

Roasted supreme of chicken, bread sauce (GFA)

Mushroom Wellington - 17

Homemade mushroom, lentil and root vegetable wellington (VG)

All roasts are served with crispy roast potatoes, roast carrots, roast parsnips, greens, Yorkshire puddings & gravy

SIDES

Triple cooked chips – 4

New potatoes - 4

Dressed leaves - 4

Fries - 4

Spring greens - 4

Cauliflower cheese - 4



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DESSERTS

Rice Pudding - 8

Slow-cooked rice pudding, rhubarb and walnut granola (GF)

Blood Orange Posset — 8

Creamy blood orange posset, Cointreau marshmallow and caramelised white chocolate (GF)

Sticky Ginger Pudding— 8

Moist ginger pudding served with ginger ice cream on the side (GF)

Ice Cream and Sorbet - 7

Choose 3 scoops from

Vanilla, Chocolate, Salted Caramel, Pistachio, Strawberry, Vegan Vanilla, Vegan Chocolate, Raspberry Sorbet, Lemon Sorbet

Cheese - 12

Sussex Charmer, Barkham Blue, Isle of White soft served with Oat Cakes and Chutney

HOT DRINKS

Coffee

Espresso - 2.5
Double Espresso - 2.9
Macchiato - 2.9
Americano - 2.9
White Americano - 3.2
Flat White - 3.2
Cappucino - 3.2
Latte 3.2
Mocha - 3.2

Tea

English Breakfast - 3
Earl Grey - 3
Mint - 2.9
Green - 2.9
Cammomile - 2.9
Hot Chocolate - 3.2

Milk

Whole / Semi - 0
Oat / Soya - 0.5

Our coffee is roasted locally at Cast Iron coffee, Chichester

Allergens and other information

(GF) Gluten-free; (GFA) Gluten-free Available; (DF) Dairy-free; (DFA) Dairy-free Available;
(V) Vegetarian; (VGA) Vegan Available

A 12.5% service charge is added your bill and shared between all team members