



## THE GEORGE

+ AT BURPHAM +

### SHARPENER

George Best Bitter 3.8% 5.8 Meadow Maker 4.6% 5.8 Free Damm larger 0.0% 5.9  
Chilgrove Gin, Fever Tree Mediterranean tonic 8 Tanqueray 0.0%, Fever Tree Tonic 6.75

### STARTERS

#### Gordal Olives 4

#### Sourdough bread, Sussex butter 5

Sourdough bread, Sussex Butter

#### Smoked Mackerel Pate 8

Sourdough bread, cornichons (GFA)(DFA)

#### Pork Belly & Brighton Blue Croquette 8

Calcott farm pork belly, apple sauce

#### Devilled Sardines 8

Sourdough bread, sriracha mayo

#### Smoked Almonds 4

#### Tandoori Hispi Cabbage 8

Almond & coriander crumb (GF)(V)

#### Tempura Soft Shell Crab 10

Asian slaw, ponzu

#### Seasonal Soup of the day 8

Sourdough bread, Sussex butter (V)(GFA)

#### Buttermilk Fried Chicken 8

Aioli

### MAIN COURSES

#### CALCOT FARM DRY-AGED STEAK

##### Chateaubriand for 2 85

454g Chateaubriand, triple cooked chips, vine tomato, field mushroom, dressed leaves (GF)

##### 8oz Rare Bavette Steak 25

Triple-cooked chips, flat mushroom, vine tomatoes (GF)

##### 8oz Rib-eye Steak 37

Triple-cooked chips, flat mushroom, vine tomatoes (GF)

##### Add Bernaise 2

*Our steaks are from award winning Calcot Farm in Ashurst. The beef is hand-reared and grass fed giving it great depth and flavour*

##### BBQ Brisket 25.5

Sticky, smokey, slow-cooked BBQ brisket, winter slaw, Triple cooked chips (GF)

##### Roasted Carrots 17

Goats curd, green sauce and lentils (GF)(V)

##### Squash & Ricotta Gnocchi 17

Tomato & sage, rocket, parmesan (V)(GF)

##### Chicken Milanese 18

Sussex cavolo nero, parmesan, garlic

##### Whole Dover Sole 28

Ratte potatoes, samphire, caper butter (GF)

##### Venison & Pancetta Pie 18

Creamed potato, Chiddingfold kale, gravy

##### Cod & Chips 17

Battered Cod, triple cooked chips, pea puree, tartare sauce and lemon (DF)

##### Home-Pressed Cheeseburger 19

Gherkins, crispy onions, tomato, baby gem, burger sauce, fries (GFA)(VGA)



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### SIDES

**Triple cooked chips 5**

**New potatoes 4**

**Dressed leaves 4**

**Fries 5**

**Spring greens 4**

**Winter slaw 4**

### DESSERTS

**Rice Pudding 8**

Poached rhubarb and walnut granola  
(GF)

**Pistachio Cake 9**

Almond creme, pistachio ice cream  
(GF)

**Chocolate Delice 9**

Miso caramel, brandy snap, salted caramel ice cream  
(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

Cappuccino 3.2

Latte 3.2

Mocha - 3.2

#### Tea

English Breakfast 3

Earl Grey 3

Mint 2.9

Green 2.9

Chamomile 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