



SNACKS

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)..... 4.75 sun-blushed tomatoes	Red Pepper Hummus (gfa) (ve)..... 5.50 pomegranate, roasted hazelnut, coriander, flatbread
Padron Peppers (gf) (ve)..... 4.75 olive oil, Maldon sea salt	Pigs in Blankets 5.75 honey & mustard glaze

SMALL PLATES

Korean Crispy Fried Chicken (gf)..... 8.50 sesame, spring onion	Halloumi Fries (gf) (v)..... 9.50 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam
King Prawns (gfa)..... 11.50 garlic chilli parsley butter, focaccia	Roasted Mushroom & Chestnut Soup (gfa) (ve)..... 6.50 sourdough, truffle oil
Crispy Squid (gf)..... 8.00 chilli, spring onion, aioli	Roasted Delica Pumpkin Salad (gf) (ve)..... Small 8.50 Large 16.50 whipped feta, frisée, chicory, pomegranate molasses, toasted hazelnuts

SHARERS

Bread & Olive Board (ve)..... 14.00 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	Whole Baked Camembert (gfa) (v)..... 18.25 truffled honey, fig jam, candied walnuts, sourdough
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SUNDAY ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, STICKY RED CABBAGE, ROAST CARROTS, MASHED SWEDE, CAVOLO NERO

Rare Sirloin of Beef (gfa)..... 22.25 Yorkshire pudding	Beetroot, Squash & Pine Nut Wellington (ve)..... 16.00 vegan gravy
Belly of Pork (gfa)..... 19.00 apricot & pork stuffing, Yorkshire pudding	Trio of Meats (gfa)..... 25.25 rare sirloin of beef, roast chicken crown, belly of pork, apricot & pork stuffing, Yorkshire pudding
Roast Chicken Crown (gfa)..... 19.00 apricot & pork stuffing, Yorkshire pudding	

MAINS

Beer-battered Fish & Triple-cooked Chips (gf)..... 17.75 North Sea haddock, pea puree, tartare sauce	Chuck & Rib Burger 16.75 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries
Traditional English Pork Sausages 12.25 mashed potatoes, onion gravy, watercress	Roast Portobello Mushroom Miso Burger (ve)..... 15.50 plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries

SIDES

Triple-cooked Chips (gf) (ve)..... 5.00	Mashed Potato (gf) (v)..... 4.50	Roast Potatoes (gf)(ve)..... 4.50
Fries (gf) (ve)..... 4.50	Buttered Seasonal Greens (gf) (v)..... 4.50	Pigs in Blankets 5.50 honey & mustard glaze
Sticky Red Cabbage (gf) (ve)..... 6.25	Cauliflower Cheese to Share (v)..... 6.25	

WE'D LOVE TO SEE YOU DURING THE WEEK TOO!

MONDAY - THURSDAY • ALL DAY • PRIX FIXE MENU
TWO COURSES FOR 20.00 | THREE COURSES FOR 25.00

MONDAY - FRIDAY • 12PM - 3PM • ANY LUNCH DISH AND A SOFT DRINK FOR 12.50*
(*£2 EXTRA FOR ALCOHOLIC DRINK)



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

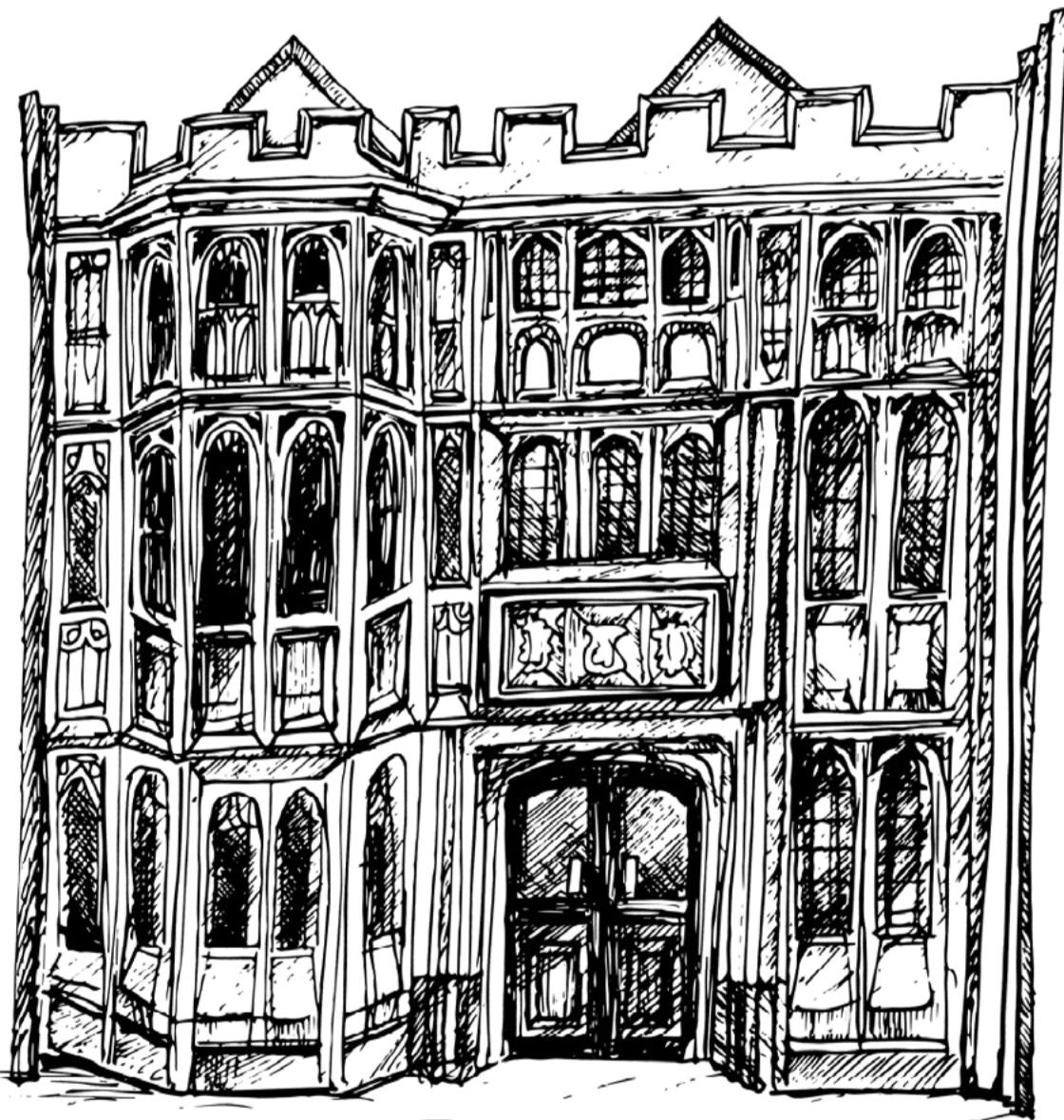
We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation 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.

THE OLDEST PURPOSE BUILT PUB IN THE SOUTH WEST



GEORGE & PILGRIMS

BAR & RESTAURANT WITH ROOMS



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