



Brunch

Fuller's full breakfast St Ewes eggs, smoked back bacon, vine-roasted tomato, hash browns, Cumberland sausage, baked beans, portobello mushroom, wild farmed sourdough toast 15.50

Plant based breakfast Vegan sausages, hash browns, vine roasted tomato, avocado, portobello mushroom, baked beans, wild farmed sourdough toast (pb) (v) 15.50

Bar Snacks

Calamari with roasted garlic aioli 10.50

Black pudding Scotch egg 7.95

Lamb nuggets with harissa mayo & pickles 10.00

Buffalo wings with buffalo & truffled blue cheese sauce 9.50

Chicken wings with hot honey sauce 9.50

Chicken wings with a Tiny Rebel tropical beer glaze, coriander & pink pickled onions 9.50

1kg chicken wings buffalo sauce & blue cheese dressing 22.95

Small Plates & Starters

Green pea hummus with harissa, toasted pine nuts & grilled flat breads (pb) (v) 8.95

Crispy duck salad with soy honey dressing & sesame seeds 10.00

Soup of the day - please ask your server for today's choice and allergens Bread & butter

Roasted heritage carrots with whipped feta, smoked chilli oil & pumpkin seed dukkah (v) 7.95

Burrata with marinated tomatoes and sourdough bruschetta (v) 13.00

Tempura aubergine with katsu sauce, pickled vegetables, salted peanuts & coriander (pb) (v) 9.50

Sharers

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.95

Steak taco board with bavette steak, balsamic roasted red onions, charred red peppers, tomato salsa, avocado, chilli & soft flour wraps 29.00

Greek mezze: feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flatbread (v) 16.95



FULLER'S

Mains

Lamb rump and crispy shoulder, confit carrot, black olive caramel, lamb sauce 32.00

225g onglet steak with salsa verde 19.00

Served with Your Choice of One Inclusive Side

Courgette, mixed seed & chilli salad *(pb) (v)* 8.95 • Kale, apple, blue cheese & walnut salad *(v)* 8.95

Roast 1/2 Norfolk chicken glazed with soy sauce & home made hot honey 22.00

Served with Your Choice of One Inclusive Side

Courgette, mixed seed & chilli salad *(pb) (v)* 8.95 • Kale, apple, blue cheese & walnut salad *(v)* 8.95

Traditional Fish & Chips beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon 19.95

Curry sauce *(pb) (v)* 2.50

Cheeseburger Monterey Jack cheese, burger sauce, London Pride braised onions, pickles, beef tomato served with house coleslaw & skin on fries 18.95

Streaky bacon 2.50

Onion rings *(pb) (v)* 2.50

Fried crispy chicken burger with miso maple mayo, crinkle cut pickles, buffalo sauce & chips 19.50

Pan roasted sea bass with courgette & basil purée, tender stem broccoli & new season baby potatoes 19.95

Aubergine moussaka served with plant-based feta & Kalamata olive Greek salad *(pb) (v)* 17.95

Caesar salad Cos lettuce, Caesar dressing, anchovy, sourdough croutons, Rich Yolk St Ewes egg & aged Italian cheese 13.95

Make it a Power Salad

Add on Feta cheese *(v)* 2.50 • Add on chicken 4.00

Grilled half chicken black garlic butter glaze, dressed watercress salad & skin on fries 21.50

Peter Wharton Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. *(v) vegetarian (pb) plant based.*
Adults need around 2000 Kcal per day

www.georgeiv.co.uk



Allergens/Nutrition

Order at Table



FULLER'S

Sunday Roasts

Chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 23.00

Roast rump of lamb with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 28.00

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 25.00

Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy *(pb) (v)* 21.50

Duo of roast: beef sirloin & chicken supreme with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy 28.00

Nut Roast with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy *(pb) (v)* 21.50

Sides

Triple-cooked chips *(pb) (v)* 5.50

Sweet potato fries *(pb) (v)* 5.50

Baby potatoes with herb butter *(v)* 5.50

Roasted courgettes with basil and Tunworth cheese 6.00

Kale, apple, blue cheese & walnut salad *(v)* 8.95

Courgette, mixed seed & chilli salad with a lime dressing *(pb) (v)* 8.95

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FULLER'S

Puddings

Warm chocolate brownie with vanilla ice cream and preserved cherries *(v)* 9.50

Raspberry Eton Mess with lemon curd & pistachios *(v)* 8.50

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce *(v)* 9.00

Baked gelaska strawberry & gin compote, vanilla ice cream & torched Italian meringue *(v)* 8.50

Poached rhubarb with raspberry sorbet, raspberries & rhubarb consommé *(pb) (v)* 9.00

Apple, berry & Pimm's crumble with your choice of custard *(v)* or ice cream *(v)* 9.50

Choice of inclusive accompaniment

Custard *(v)* 2.00 • Vanilla ice cream *(v)* 2.00 • Coconut *(pb) (v)* 3.00

Affogato espresso shot with candied walnuts & vanilla ice cream *(v)* 5.50

Selection of ice-creams by the scoop *(v)*

Ice Cream Flavours

Salted caramel *(v)* 3.00 • Vanilla *(v)* 3.00 • Strawberry *(v)* 3.00 • Chocolate ice cream *(pb) (v)* 3.00 •

Raspberry sorbet *(pb) (v)* 3.00

Tea & Coffee

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