



TO START...

Roasted new season tomato and fennel soup finished with garlic croutons	£6.25
Selection of Normandy charcuterie served with cornichons and homemade piccalilli	£8.25
Homemade chicken liver parfait served with homemade fruited chutney and toasted brioche	£6.50
Ravioli of wild mushroom, feta and squash with a carrot and cumin puree and pea shoots	£7.50
Fish Bouillabaisse, Garlic aioli, Rouille, Garlic croutes. Starter £7.50 Main & new potatoes	£15.00
Roasted breast of local pigeon, with sautéed courgettes & bacon with a honey mustard dressing	£8.00

AS A MAIN...

Chargrilled Chicken Breast on wild mushroom bubble & squeak, crispy Wiltshire bacon, a wholegrain mustard sauce	£14.50
Classic Beef Wellington, Church farm fillet of beef with mushroom duxelle, wrapped in rich puff pastry on a bed of dauphinoise potatoes with a side of creamed cabbage finished with a red wine jus	£23.50
Puff pastry Mille Feuille with Cheddar and sage polenta, roasted vegetables, rich tomato ragout & side of sautéed potatoes	£13.50
Confit Duck Leg with smoked game and sweet potato pasty, on green beans, honey & orange sauce	£14.50
Grilled cod, with minted pea puree, homemade tartar sauce and double cooked chips	£13.50
Chargrilled Ribeye steak, double cooked chips, slow roasted tomatoes, mushrooms, hollandaise sauce and fresh rocket, served with onion gravy (This will contain fat - Chef suggests medium rare to allow the fatty eye of the steak to cook through thoroughly)	£19.95
Omelette Arnold Bennett, made with free range hens eggs filled with smoked haddock, topped with a mornay sauce and served with new potatoes and a green salad	£13.50

PUB CLASSICS

Our own pork sausages with Butcombe beer on creamy mashed potato with a rich onion gravy	£11.50
George's Burger, homemade steak burger, roasted flat mushroom, mature cheddar cheese, gherkins, slow roasted tomato, all in a brioche bun with Jalapeno and apple slaw, French fries.	£12.50
George's ploughman's, selection of French Saucisson meats & cheeses, with salad, pickles & crusty bread (Lunch time only)	£9.50

SIDES

Buttered New potatoes	£3.00	Double Cooked Chips	£3.00	Sautéed Potatoes	£3.50
Seasonal Vegetables	£3.00	Chefs Mixed Salad	£3.00	Dauphinoise Potatoes	£3.50
Basket bread & Butter	£3.00	Marinated Olives	£3.50		

Local Rhubarb and custard tart with glazed summer fruits	£6.50
Lemon Tart, strawberry ice cream, fruit jelly and shortbread crumb	£6.50
Vanilla pannacotta, brandy snap tuile with pineapple salsa	£6.50
Strawberry jam rice pudding soufflé with orange zest pastry biscuits	£7.50
Classic Vanilla crème brulee with homemade shortbread	£6.50
Selection of chef's cakes to share from our table, with a jug of pouring cream & two spoons	£8.00

Selection of cheeses £9.25

served with our own chutney, apple , biscuits, grapes and celery.

Bleu d'Auvergne is made in the Massif Central. Made from Cows Milk this cheese is a full bodied, salty and slightly piquant cheese with a pale creamy paste and dark blue veining.

Delice de Bourgogne, French cow's milk cheese from Burgundy. It is a soft-ripened triple-cream cheese

Chevre Goats cheese a French goats cheese log made from Goats milk.

Pur Brebis a hard pasteurised ewes milk. Each loaf is formed by hand, rubbed and packed. It is a mild, aromatic cheese that melts in the mouth. As good a cheese as it gets!!!

COFFEE....Fabulous Italian Musetti Coffee

Cafetiere	£2.50	Latte	£2.50	Hot Chocolate	£2.75
Cappuccino	£2.50	Espresso	£2.20	Liqueur Coffee	£6.50
Double Espresso	£2.50	Americano	£2.00	Selection of Teas	£2.00

Fancy something sweet Why not add a plate of our home made Petit fours
£2.50 per person, or try a plate to share

We have a great selection of Dessert wines and Ports and Cognacs and Armagnacs by the glass

Cognac and Armagnac,Calvados

Domaine familial L. Duport 12 year Calvados	£8.25
Bas Armagnac Laubade 1977 25ml	£7.50
Viel Armagnac Clos Des Saveurs 1987 25ml	£4.50
Grand Cru Cognac Hermitage 1999 25ml	£6.50
Chateau De Beaulon 12yr 25ml	£4.50