EVENING MENU

Head Chef Ramesh and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*



CHILDREN EAT FREE ON SUNDAYS

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2022 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.george-dorchester.co.uk

George Hotel
Dorchester-on-Thames

A LITTLE SOMETHING

To enjoy with a drink while you choose

Vegetable Pakora
Green chutney **D** / CE, MU, G, S, SE / 363 kcal V, VEO 4.95

Crispy Whitebait
Garlic Mayonnaise **G, E, F** / 811 kcal 6.95

House Focaccia
Salted butter, balsamic, olive oil
G, SD, D / S / 1138 kcal V, VEO 6.50

Halloumi Fries
Sweet chilli dip **D** / 614 kcal V, GF 6.25

Mixed Pitted Olives 101 kcal VE, GF 4.50

Honey-Roasted Pigs in Blankets
Sesame seeds **G, S, SE, SD** / P, N / 427 kcal 5.95

Popcorn Chicken
Szechuan chilli dip **G, S, CE** / MU / 308 kcal 7.95

STARTERS

Chef's Soup of the Day
Warm bread, butter
Ask for allergens & calories V, VEO, GFO 6.95

Chef's Recommendation
Ramesh's Manchurian
Crispy cauliflower florets, spicy Szechuan sauce
G, S, CE / MU / 682 kcal V, VEO 7.95

Creamy Mushrooms on Toast
Stilton, toasted sourdough
G, D, SD / L, S, E, CE, MU / 741 kcal V 8.95

Torched-Smoked Mackerel
Pickled cucumber ribbons, mixed leaf salad
F, MU, SD / 635 kcal GF 11.95

Chicken Liver Pâté
Onion jam, sourdough crisps
G, D, MU, SD / S, E / 540 kcal 8.95

Confit Duck Leg & Wild Mushroom Croquette
Truffle mayonnaise, pickled wild mushrooms
G, E, MU, SD / S / 702 kcal 9.95

King Prawns on Toast
Sourdough, chilli & garlic butter
G, C, D, SD / S, E / 402 kcal 11.95

MAINS

Fish & Chips
Beer-battered haddock, tartare sauce, mushy peas, lemon, skin-on fries **F, MU, E, SD** / 939/1099 kcal GF 14.95/18.95

Chef's Pie of the Day
Seasonal vegetables, gravy, chunky chips or creamed mash
Ask for allergens & calories 17.95

Cumberland Sausage & Buttered Mash
Garden peas, onion gravy, crispy fried onions
G, D, SD / 889 kcal 15.95

Chicken Supreme
Hasselback potatoes, chargrilled gem lettuce, squash purée, tarragon sauce **D, SD** / 1166 kcal GF 18.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Pan-Seared Sea Bass
Spiced puy lentils, crushed new potatoes, buttered cavolo nero, butter curry sauce
F, N, D, SD / P, CE, MU, G / 505 kcal 23.95

Butternut Squash Risotto
Nut-free pesto, squash purée, green chilli, crispy sage
SD / G, L, S, E, D, CE, SE, MU / 598 kcal V, VEO, GFO 13.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

8oz Ribeye Steak
Grilled tomato & mushroom, watercress salad, chunky chips
MU, SD, D / CE / 1068 kcal GF 31.95
Choice of... Peppercorn Sauce **D, SD, CE, MU** / 245 kcal GF
or... Stilton Sauce **D** / 320 kcal GF

Chef's Curry of the Day
Jasmine rice, mango chutney, poppadom
Ask for allergens & calories VO, VEO, GFO 19.50

12-Hour Braised Ox Cheeks
Horseradish mash, seasonal green vegetables, red wine jus
E, D, MU, SD / 534 kcal GF 20.95

Chef's Recommendation
Pan-Fried Duck Breast
Fondant potato, braised Chinese spiced red cabbage, tenderstem broccoli, red wine jus
D, CE, SD / 1810 kcal GF 25.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Burgers
All burgers come with skin-on fries, coleslaw, red onion, pickles, tomato, gem lettuce

House Burger
Bacon, cheese, house sauce **G, S, E, D, MU, SD** / 1155 kcal 17.25
Add... Halloumi **D** / 522 kcal V, GF 5.95

Grilled Chicken Burger
Garlic mayonnaise **G, E, MU** / 774 kcal 15.95
Add... Cheese & Bacon **D** / 293 kcal GF 3.00
Add... Halloumi **D** / 522 kcal V, GF 5.95

Roasted Red Pepper & Halloumi Burger
House sauce **G, E, D, MU** / 1175 kcal V 14.95

SALADS & NOURISH BOWLS

Baked Beetroot Salad
Toasted walnuts, goat's cheese crumb
N, D, SD / P, L, CE, SE / 783 kcal GF 13.95

George Salad Bowl
Quinoa, tenderstem broccoli, chicory, squash, roasted pumpkin seeds, mixed leaf, house dressing
SD, D / G, F, S, E, CE, SE / 420 kcal V 12.95

Caesar Salad
Bacon, rosemary croutons, anchovies, Caesar dressing
G, F, E, D, MU, SD / S / 830 kcal 14.95

Add any Extras
Halloumi **D** / 522 kcal V, GF 5.95, Chicken Breast 388 kcal GF 6.95

Wine Pairing · Seasonal Special · V (VO): Vegetarian (on request) · VE (VEO): Vegan (on request) · GF (GFO): Gluten-Free (on request)

SIDES

Chunky Chips SD / 469 kcal VE, GF 4.95
Add... Piri Piri Seasoning **SD** / 6 kcal VE, GF 1.00
Add... Curry Sauce **N, D, SD** / G, P, CE, MU / 179 kcal V, GF 2.50

Skin-On Fries SD / 316 kcal VE, GF 4.95
Add... Piri Piri Seasoning **SD** / 6 kcal VE, GF 1.00
Add... Curry Sauce **N, D, SD** / G, P, CE, MU / 179 kcal V, GF 2.50

Buttered Seasonal Greens
D / 146 kcal V, VEO, GF 4.50

House Salad
House dressing **SD, MU** / 151 kcal VE, GF 3.95

Braised Red Cabbage
Chinese five spice **SD** / 84 kcal V, VEO, GF 4.50

Beer-Battered Onion Rings G, F / S, MU / 436 kcal V 4.50

Creamy Mash Potato D / 368 kcal V 4.50

Sautéed New Potatoes D / 213 kcal V, VEO, GF 4.50

Chip Butty
Chunky chips, brioche bun **G, D** / 315 kcal V, VEO 5.95
Add... Cheese & Bacon **D** / 277 kcal GF 2.00

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.