

Main Menu

For the Table

Local Sourdough and Oils – £4.50 VG

Garlic and Rosemary Olives – £4.00 VG/DF

Starters

Smoked Salmon – £8.50

Served with caramelised shallots, horseradish crème fraiche and sourdough toast. GF

Crayfish Bisque – £9.50

Served with farmhouse bread.

Partridge, Black Pudding and Red Currant Terrine – £8.50

Served with melba toast and spiced pear coulis.

Salt Roasted Beetroot – £7.50

Served with pickled quince and spinach leaves. V/VG/DF/GF

Mains

Oven Baked Lemon Sole – £19.00

Served with chorizo, pearl barley, mascarpone and harissa risotto.

Oven Roasted Hake Fillet – £16.50

Served with a wild garlic and pea bisque and charred asparagus.

Beer Battered Fish and Chips – £13.50

*Real ale battered hake fillet served with chunky chips, garden peas and homemade tartare sauce. DF/*GF*

Pan Seared Duck Breast – £17.50

Served with a honey and orange glaze, dauphinoise potatoes and port infused red cabbage.

8oz West Country Beef Burger – £14.00

*Served in a toasted pretzel bun with cheddar or Dorset Blue Vinney, rocket, gherkin, fries and house slaw. *DF*

Turkey Burger – £15.00

Served in a toasted pretzel bun with sage and onion stuffing, port and cranberry relish, fries and house slaw.

8oz West Country Rib Eye Steak – £23.00

*Served with sauteed potatoes, home made onion rings, oven roasted tomato, rocket and a choice of either Diane, Dorset Blue Vinney or peppercorn sauce. *DF/*GF*

Pesto Chicken Tagliatelle – £14.00

Served with Jerusalem artichokes and wilted spinach. DF/GF

Chestnut Mushroom, Cranberry and Spiced Fig Wellington – £13.50

Served with mashed potato, maple roasted parsnips and chantenay carrots. V/VG/DF

Traditional Roast Turkey – Pre order only £15.00

Served with roast potatoes, seasonal vegetables, sage and onion stuffing, pigs in blankets and gravy.

V Vegetarian

DF Dairy free

VG Vegan

*DF Can be dairy free (please ask)

GF Gluten free

*GF Can be gluten free (please ask)

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Please speak to a member of staff if you have any dietary requirements