

BLANCHE

&

Her Wood Fired Pizza Oven
Tuesdays 5:30PM - 8PM



THE GEORGE



KEMPSFORD
ARKELLS



KITCHEN OPEN
Wednesday - Saturday
Lunch 12PM - 2PM Dinner 5:30PM - 8:30PM
Sunday Lunch 12PM - 3PM
BAR
Tuesday from 5:30PM
Wednesday - Friday 12pm - 3PM
5:30PM - Close
Saturday From 12PM
Sunday 12PM - 4PM

SNACKS

BAKING CHAMBERS ROSEMARY & SEA SALT FOCACCIA Extra Virgin Olive Oil, Balsamic Vinegar	4.00
NOCELLARA OLIVES Marinated In Lemon Zest, Garlic & Thyme	4.00
SALT & PEPPER SQUID Sweet Chili, Lime & Coriander	7.00

SANDWICHES

AVAILABLE LUNCHTIMES WEDNESDAY - FRIDAY

RUBENS Hot Pastrami On Rye Bread, Swiss Cheese Sauerkraut, Thousand Island Dressing, Side Salad, Fries	9.00
OPEN SMOKED SALMON Pickled Cucumber, Fennel, Radish, Crème Fraiche, Cracked Black Pepper, Side Salad, Fries	9.00

SIDES

FRIES	3.90
TRIPLE COOKED CHIPS	3.90
DRESSED SALAD	3.90
SEASONAL VEGETABLES	3.90

STARTERS

TUSCAN WHITE BEAN SOUP Wild Garlic Pesto, Parmesan Cheese, Toasted Sour Dough	7.00
CORNED BEEF HASH CAKE Poached Egg, Spinach, Fresh Herbs, Wholegrain Mustard Hollandaise	8.00
GRILLED VEGETABLE FLATBREADS Roasted Red Pepper Hummus, Black Olives, Herb Dressing	7.00
PAN FRIED SCALLOPS Puy Lentils, Mushrooms, Spinach & Pancetta	14.00

FROM THE GRILL

8OZ FLAT IRON (Reccommended Medium Rare)	18.50
8OZ RIB EYE	25.50
SEA BREAM (On the Bone)	22.00
PORTABELLO MUSHROOMS (Marinated In Balsamic & Thyme)	13.00
Served With Mixed Leaf, Watercress & Radish Salad, Triple Cooked Chips, Bearnaise Sauce	

For those with a lighter appetite, smaller portions are available on some of our dishes. If you have any allergies or dietary requirements please inform a member of our team. There is a 12% Discretionary service charge on parties of 8 or more.

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MAINS

SUMMER SALAD (VEGAN) Asparagus, Green Beans, Kalamata Olives, Plum Tomato, Shallots, Fresh Herb Vinaigrette, Griddled Sour Dough	12.00
CONFIT DUCK LEG Truffled Potato Terrine, Tenderstem Broccoli, Green Beans, Red Wine Sauce	18.00
RISOTTO (VEGAN) New Season Asparagus & Spinach Risotto, Tenderstem Broccoli, Pea Shoots, Truffle Dressing	15.00

CLASSICS

FISH & CHIPS Battered Day Boat Cornish Fish, Triple Cooked Chips, Mushy Peas, Lemon, Tartare Sauce	15.00
DOUBLE STACK SMOKED BACON & AMERICAN CHEESE BURGER Sweet Dill Pickle, Relish, Salad & Fries	14.50

DESSERTS

DARK CHOCOLATE TORTE Chocolate Crumb, Pistachio Ice Cream	7.50
CRUMBLE TART Caramelised Apple, Clotted Cream, Vanilla Anglaise	7.50
MARSHFIELD ICE CREAM POT Strawberry, Chocolate, Vanilla, Salted Caramel, Lemon Sorbet	3.50
CRUMPS FARMHOUSE DOUBLE GLOUCESTER 3B's & Date Chutney, Biscuits, Salted Butter	5.50

CHILDRENS MENU

SPAGHETTI BOLOGNESE	7.50
CHICKEN GOUJONS Fries & Peas	7.50
FISH GOUJONS Fries & Peas	7.50

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