



*The George Inn*  
*Bar, Restaurant & Rooms*

**John, Jane, Ella, little Archie and all of our Team welcome you  
to The George Inn & our Valentine's Menu**

All of our dishes are made with ingredients which have been sourced locally therefore reducing food miles for everyone. In addition, all dishes are prepared by our lovely Chefs here.

**Something to Start....**

Slow roasted sweet Pepper Soup with crispy heart crouton

Cauliflower Cheese Pot topped with a seared Rye Bay Scallop

Chicken Liver Terrine with homemade onion marmalade and toasts

Baked filled Camembert with apricots & toasted pistachios to share with dipping toasts  
(£3 supplement if you can't share!)

**The Mains ...All served with a selection of fresh vegetables**

Chargrilled local Venison Fillet with sauté potatoes & redcurrant red wine sauce

Pan fried local Seabass Fillet with lime, new potato & fennel bake, topped with roasted cherry tomatoes

Chicken Milanese with vegetable linguine (embrace your inner Lady & the Tramp moment!)

Chargrilled local Rib Eye Steak with chunky chip and our homemade pink peppercorn sauce (£5 supplement)

Honey & rosemary marinated Romney Salt Marsh Lamb cutlets with sauté potatoes & red wine jus

Caramelised red onion & goats' cheese baked tart with roasted vegetables & cream herb sauce

**Something Sweet ...**

The George Chocolate Loveliness –

Dark Chocolate Fondue with mini Brioche pieces & marshmallows (to share or not to share?)

Zingy Lemon Tart with clotted cream

Valentine Pink Mini Pavlovas

Locally made Honeycomb, Pistachio and Vanilla ice cream with mini heart biscuits

Our local Cheeseboard with South Downs honey, our chutney, grapes, celery and biscuits (£3.50 supplement)



**£29.75 with homemade chocolate truffle per head – Service is not included**

