

The George Inn

Sunday Menu



Light bites

Tomato and roasted pepper soup, sourdough & butter (gfa)	£7
Country malt bread, hummous, oils & marinated olives	£8
Creamy garlic mushrooms, tomato bread, butter (gfa, vga)	£9
Haloumi salad, new potatoes, chilli jam, herb croutons (gfa)	£12/£18
Thai beef salad, soy & chilli dressing, toasted <i>sesame</i> (gf)	£12/£18
Side of olives or nachos or chips or garlic bread (add cheese +2)	£4
Side salad or vegetables	£4

Mains

Traditional Sunday Roast: Local Beef ~ Chicken ~ Belly Pork ~ Veg Terrine (gfa)	£18
<i>Served with roast potatoes, Yorkshire puddings, vegetables and gravy</i>	
Roast beef or chicken salad, new potato salad, dressing	£16
Breaded scampi, chips, peas & homemade tartar sauce	£12/£15
Dressed Brixham crab, potato salad, salad, crusty bread	£18

Children's Menu

Traditional Sunday roast (gfa, vga)	£12
Child's Scampi or Chicken or Sausage & chips, peas, ketchup	£8
Macaroni & Cheese or Pizza margarita or pepperoni	£8

Puddings

(all homemade by us) £8

Sticky toffee pudding, stem ginger ice cream (v)
Summer fruit pudding, cream or ice cream (v)
Croscombe apple & garden blackberry crumble, custard, cream or ice cream (vegan, gf)
Chocolate brownie, chocolate sauce, vanilla ice cream (v)
Cheese & biscuits: stilton, brie, cheddar £9

Ice Creams and Sorbets

(all ice cream is homemade by us, all V, all gf)

1 scoop £3, 2 scoops £5.5, 3 scoops £7.5
Chocolate – Damson – Vanilla – Stem ginger – Salted caramel
Lemon Sorbet - Mango Sorbet

Tea & Coffee

Black, Green or Herbal Tea £4 Espresso £3.5 Americano Coffee £4
Cappuccino or Latte £4.5 Hot Chocolate £4.5
Floater liqueur/brandy coffee £8.5 Affogato £6.5

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We list all known ingredients but cannot guarantee any food to be allergen free.

Please ask if you have any special needs.

Allergen information: GF = Gluten Free, GFA = Gluten Free Available N= Contains Nuts, V= Vegetarian, VGA= Vegan available

UPCOMING EVENTS

Dr Turbeville's Morris Dancers
Tuesday Sept 2
7:30pm



Travelogue Tastes

Thursday Sept 11th

Paella Buffet

£25 booked in advance, £28 on the night

–Choice of Seafood, Chicken or Vegetarian (all gluten free);
tapas, sides and churros to finish



Seafood Night ***dinner-party dining***

Coquille St Jacques,
herb-crusted Hake Provencal, key lime pie

Saturday Sept 20 7 pm

Max 25 persons £25pp Advance bookings req'd



Curry Night

Thursday Sept 25th 5.30-8pm

Takeaway or Eat-in Buffet

£19 booked in advance, £23 on the night