

The George Inn

Tel 01749 342306 or 07892 699297



MENU

Starters

- Roasted butternut squash soup, foccaccia (V, GFA) £6.95
Creamy garlic mushrooms, bread £7.95 or wild mushrooms, rosemary oil, ciabatta £9.95 (VA,GFA)
Hummus, olives & oil, dipping bread £7.95 (V, GFA), with smoked meats £9.95 (GFA)
Baked Camembert, garlic and sourdough toast £8.95 (GFA)

Lunchtimes only

- Ploughman's: Cheddar or Stilton or Ham, pickled onions, chutney, salad & crusty bread £9.95
Baguettes or sandwich: Cheese & pickle, Ham salad, Tuna mayo £6.95 with soup £10.95

Traditional main courses

- Beef or chicken or vegetable curry; rice, poppadum, mango chutney £13.95 (GF)
Beef or vegetable lasagne, garlic bread & salad £12.95
George beer battered cod & chips, peas & tartar sauce £8.95 / £11.95 (GFA)
Breaded scampi, chips, peas & tartar sauce £8.95 / £11.95
Farmhouse ham, egg(s), chips and peas £8.95 / £11.95 (GF)
8oz sirloin steak, mushrooms, tomatoes, chips, peas, or salad £18.95 (GF)
with garlic mushrooms, pepper sauce, stilton sauce: add £3

Specials

"are on the chalk board"

Children's Food

- Chicken goujons or meat sausages or veggie sausages or fish and chips & peas,
or Margarita pizza ~ all £6.95 (GFA)

Puddings

- (All homemade by us, all £6.95)
Apple and blackberry crumble, custard (V, GF)
Sticky toffee pudding, ginger Ice Cream (V)
Cheesecake with mincemeat & brandy, vanilla ice cream (V)

Ice Creams and Sorbets

- All homemade by us, 1 scoop £2.95 2 scoops £4.95 3 scoops £5.95
Vanilla Pod – Plain Chocolate – Chocolate – Damson – Stem Ginger
Winter berry sorbet

Coffee & Tea

- Black, Green or Herbal Tea £2.50 Americano Coffee £2.95
Espresso £2.00 Double Espresso £2.50 Cappuccino or Latté £3.50 Hot Chocolate £3.85
Floater coffee £4.85 Floater liqueur/brandy coffee £6.85

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

GF = Gluten Free, GFA = Gluten Free Available N= Contains Nuts, V= Vegan , VGA= Vegan available

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New Year's Eve Menu

Starters

Pan-seared garlic butter scallops
chargrilled vegetables, sweet potato cream £9.95 (V, GFA)

Chicken livers
caramelised onions, grain mustard & thyme sauce, crostini £9.95 (GFA)

Vegan Tartlet
with tomato hummus, roast squash, arugula and pomegranate drizzle £9.95 (GFA)

Baked Camembert
rosemary, garlic, chutney and sourdough toast £9.95 (GFA)

Main courses

Prawn or vegetable curry; rice, poppadum, mango chutney £15.95 (GF)

Duo of duck breast and confit,
potato rosti, roast beetroot, chicory, parsnip puree, port reduction £18.95

Hake fillet with spinach & herb crust,
king prawns, samphire & kasha broth (GF) £19.95

Turmeric ghee & za'atar cauliflower steaks,
wild rice risotto, bittersweet kale (GF) £17.95

Somerset sirloin steak
garlic wild mushrooms, chips, tomato and chantenay carrots (GF) £22.95

Puddings

(All homemade by us, all £7.50)

Black cherry chocolate fondant with kirsh and ice cream (V, GF)

Brulee lemon meringue pie (V)

Wine-poached pears, cinnamon staranise mousse (V, GV)

Date & candied orange rice pudding, coffee liqueur cream (V, GV)

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