

The George Inn

Sunday Menu



Light bites

Butternut squash and lentil soup, crusty granary bread & butter (gfa)	£8
Creamy garlic mushrooms, tomato bread, butter (gfa, vga)	£9
Panko breaded calamari, lemon mayo	£10
Poutine - chips, Gould's of Glastonbury cheese curds, beef gravy (veggie available, gfa)	£10
Homemade sun-dried tomato focaccia bread, hummous, oils & marinated olives	£10
Side of olives or chips or garlic bread (add cheese +2)	£4
Side salad or vegetables or cauliflower cheese	£4

Mains

Traditional Sunday Roast: Local Beef Brisket ~ Chicken ~ Belly pork ~ Veg Terrine (gfa)	£18
<i>Served with roast potatoes, Yorkshire puddings, vegetables, cauliflower cheese and gravy</i>	
Scampi & chips peas & homemade tartar sauce	£15

Children's Menu

Traditional Sunday roast (gfa, vga)	£13
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)
Croscombe apple & rhubarb crumble, custard, cream or ice cream (v, gfa)
Chocolate brownie, chocolate sauce, vanilla ice cream (v)
Mulled wine poached pears, vanilla ice cream (v, gf)
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
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.

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