

The George Inn

Pub Snacks & Nibbles

Westcombe Cheddar and Butcombe ale rarebit (v)	4.50	Pigs in blankets, beer mustard	5.50
Salt and pepper calamari, soy chilli sauce, lime	6.95	Butcher's pork pie, piccalilli	4.50

Starters

Roasted fig, apple, pickled and candied walnut, celery and fennel salad, soya herby dressing (ve)	5.95
Stout-cured smoked salmon, pickled fennel, dill and mustard sauce	7.95
Cauliflower soup, roasted curried cauliflower, curry oil, Butcombe ale rarebit on sourdough (v)	5.95
Chicken liver parfait, spiced plum chutney, pickled shallots, grilled sourdough	7.25
River Fowey steamed mussels in cider, leeks and bacon, grilled sourdough, Netherend Farm butter	7.50/13.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
Add pigs in blankets	3.95

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots and parsnips, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Topside of beef (served medium-rare), horseradish sauce	14.95
Loin of pork, apple sauce	13.95
Best of both – beef topside and pork loin...with all the trimmings!	16.75
Butternut squash, lentil and spinach Wellington, vegan roasties, red wine gravy (ve)	12.95

Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	13.95
The George burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, rainbow slaw, chips	12.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Pumpkin and ricotta tortelloni, roasted squash, crispy kale and sage, blue cheese, toasted pine nuts (v)	13.50
Sweet potato, chickpea and spinach curry, roasted cauliflower, pickled shallots, coriander chutney, poppadom (ve)	10.95
Add flat-iron chicken leg	2.00

Please take a look at our boards for daily market specials!

Sides

Pub chips (ve)	3.75	Seasonal greens, garlic butter (v)	3.50
Three cheese cauliflower cheese (v)	3.95	Butcombe beer-battered onion rings	3.50
Bowl of pigs in blankets	4.50	Roast squashes, seeds, crispy sage (ve)	3.95

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Puddings

Warm chocolate brownie, salted caramel ice cream, toffee popcorn, chocolate sauce (v)	5.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.95
New York style cheesecake, maple-roasted figs, blackberry sorbet, candied pecans (ve)	6.95
Apple and winter berry crumble, vanilla ice cream (v)	for one 5.95 / for two to share 8.50
Nearly full? Winter affogato; Baileys ice cream, Clifton Coffee espresso (50p from every sale of this dish will be donated to The Burnt Chef Project)	3.95



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Sparkling Wine

Veuve Clicquot Brut Rosé NV, France	Bottle 69.00
Veuve Clicquot Yellow Label Brut NV, France	Bottle 59.00 125ml 11.00
Coates & Seely Bretagne Brut Reserve, England	Bottle 49.00
Bisot Valdobbiadene Brut Jeio Prosecco NV, Italy	Bottle 29.00 125ml 5.80

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Italy	Bottle 20.00 250ml 7.20 175ml 5.25
The Bulletin Zinfandel Rose, USA	Bottle 22.00 250ml 7.95 175ml 5.75
Miraflores Cotes du Roussillon Rose Domaine Lafage 2018, France	Bottle 26.00
Côtes de Provence Rosé Pure Mirabeau, France	Bottle 35.00

White Wine

The Paddock Chardonnay, Australia	Bottle 20.00 250ml 7.20 175ml 5.20
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia, Italy	Bottle 21.00 250ml 7.60 175ml 5.50
Valdivieso Sauvignon Blanc, Chile	Bottle 22.00 250ml 7.95 175ml 5.75
Mas Puech Picpoul de Pinet Coteaux du Languedoc, France	Bottle 22.00 250ml 7.95 175ml 5.75
Monte di Saracco Gavi di Gavi DOCG, Italy	Bottle 27.00
Charles Smith Kung Fu Girl Riesling 2017, USA	Bottle 28.00
Sancerre Blanc Domaine de la Chezatte 2018, France	Bottle 32.00
Chablis Domaine Jean Defaix 2018, France	Bottle 34.00

Our favourite

Johnson Estate Sauvignon Blanc, Marlborough, New Zealand	Bottle 25.00 250ml 9.00 175ml 6.55
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Red Wine

The Paddock Shiraz, Australia	Bottle 20.00 250ml 7.20 175ml 5.25
Valdivieso Merlot, Chile	Bottle 22.00 250ml 7.95 175ml 5.75
Domaine St Jacques Organic Cotes du Rhone Rouge 2018, France	Bottle 22.00 250ml 7.95 175ml 5.75
Castillo Clavijo Rioja Crianza, Spain	Bottle 23.00 250ml 8.30 175ml 6.05
Some Young Punks Naked on Roller Skates Shiraz Mataro 2018, Australia	Bottle 27.00
Spy Valley Pinot Noir 2016, New Zealand	Bottle 33.00
Chateauneuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2015, France	Bottle 45.00

Our favourite

Tilia Malbec, Mendoza, Argentina	Bottle 25.00 250ml 9.00 175ml 6.55
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