The George Inn

LUNCH

House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 hcal)

Severn & Wye smoked mackerel, chicory, new season potatoes, Clarence Court egg, horseradish dressing (507 kcal)

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Starters	
Smoked Wiltshire ham hock and parsley terrine, pineapple relish, pickled quail's egg, toasted sourdough (515 kcal)	8.50
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 kcal)	7.95
Artichoke, roasted garlic and truffle ravioli, crispy shallots, watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal)	7.75/13.50
Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal)	6.50
Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal)	7.95/12.95

Sandwiches

Chicken Milanese ciabatta – breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce (1018 hcal)	10.95	
Allotment wrap – roasted cauliflower, rainbow slaw, red pepper hummus, vine tomato, pink onions, chimichurri (ve) (539 kcal)	$\boldsymbol{6.95}$	
$Add\ fried\ halloumi\ {}_{(750\ kcal)}$	2.00	
$Ultimate\ cheese\ sourdough\ to astie-Wookey\ Hole\ cave-aged\ Cheddar,\ vegetarian\ Parmesan,\ mozzarella,\ onions\ and\ mustard\ (v)\ {\it (958\ kcall)}\ description (v)\ {\it (958\ kcall)}\ $		
Brixham fish finger brioche roll – Butcombe Gold beer-battered fish, tartare sauce, vine tomato, gem lettuce (672 hcal)	8.95	
Soup & Sandwich - our courgette, pea and watercress soup with half an ultimate cheese toastie (v) (707 kcal)	8.95	

The George Ploughman's

Wiltshire ham, Wookey Hole cave-aged Cheddar, Cropwell Bishop Stilton, sausage roll, caramelised apple chutney, 14.50 pickled onion and egg, cornichons, sourdough, Netherend Farm butter (1031 kcal)

Mains

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)	12.50/16.50		
The George beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 hcal)	15.50		
Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) (753 kcal)	13.50		
West End Farm pork ribeye, garlic and caper butter, walnuts, Koffmann fries, spring greens (1104 kcal)	17.95		
Free-range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo (957 kcal)	13.95		
Try this with our award winning and Bristol-born brew; Butcombe Stateside session IPA, 4.2% abv			
Chalk Stream Farm trout fishcakes, watercress sauce, greens, grilled spring onions, poached Clarence Court egg (648 kcal) (1115 kcal) 7.95/13.95			
Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal)	12.50		
Add flat-iron chicken thigh (778 kcal)	2.00		
Caesar salad, gem lettuce, Caesar dressing, Parmesan, smoked streaky bacon, anchovies, garlic croutons (379 kcal)	8.95		
Add breaded free-range chicken (505 kcal)	2.00		
Buddha bowl, red pepper hummus, cucumber, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve) (560 kcal)	8.95		

Sides

Thick cut pub chips (v) (644 kcal)	4.25	Spring leaves, watercress and radish salad (ve) (91 hca.	3.95
Koffmann fries, garlic mayo, vegetarian Parmesan (v) $_{(904\ kcal)}$	4.75	Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal)	3.95/5.50
Three cheese mac n cheese, thyme crumb (v) $_{(827\textit{hcal})}$	5.50	New season potatoes, mint butter (v) $_{(647hcal)}$	3.95
Butcombe beer-battered onion rings (603 kcal)	3.50	Spring greens, garlic butter (v) (238 kcal)	4.50



Scan the QR code to order and pay on your device

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Calorie Info -

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of ou team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.







15.50

8.25

Puddings & Cheese

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 hcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	6.25
Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 hcal)	6.50
$Apple\ and\ rhubarb\ almond\ crumble,\ vanilla\ custard\ or\ vanilla\ ice\ cream\ (v)\ {\tiny (537\ kcal)\ (956\ kcal)}$	for one 6.95 / to share 11.50
This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine	$100ml\ 6.95$
Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 kcal)	6.50
Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal)	per scoop 1.95

The George Cheese Plate

$\boldsymbol{9.95}$
4.35

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal)

4.50

Food for thought; 50p from every sale of this dish will be donated to 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.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini		Limoncello	50ml~9.50
Bulleit Bourbon Old Fashioned		Grenat Maury Lafage - red dessert wine	$100ml\ 5.95$
Classic Negroni		Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95
Illy Coffee, Classico blend (v)		Canton Teas, Bristol (v)	
Dairy-free milks available		English breakfast (32 kcal)	2.50
Americano	2.60	Chamomile	2.75
Latte (133 kcal)		Earl Grey	2.75
Cappuccino (120 kcal)	3.20	•	
Espresso Single 1.50 / Dou	ble 2.25	Jade Tips green	2.75
Flat white (95 kcal)	3.10	Lemongrass and ginger	2.75
Black Forest 'Monbana' hot chocolate (403 kcal)	4.00	Peppermint	2.75
'Monbana' hot chocolate (272 kcal)	3.50	Red berry and hibiscus	2.75
Mocha (221 kcal)	3.50	Wild rooibos	2.75

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

