

The George Inn

Supper

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
Hobbs House breads, Estate Dairy salted butter, cold-pressed rapeseed oil (v) (pbo)	4.50
Severn & Wye smoked mackerel pate, new season radishes, sourdough	7.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter	16.95

Starters

Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	8.50
Five spiced belly of pork, kimchi, sushi ginger, crispy noodles	8.95
Roasted tomato and fennel soup, wild garlic and Cheddar cheese straws (v)	7.50
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	9.50

Mains

Sweetcorn gnocchi, oyster mushrooms, tarragon butter, broad beans, Parmesan crumble (v)	15.95
Corn fed chicken breast, chorizo polenta, rainbow chard, sweetcorn, pickled shimiji	21.00
West End Farm pork ribeye, macaroni and cheese croquette, charred tenderstem broccoli	22.95
Fillet of Brixham hake, lime and ginger sticky rice, curry sauce, coconut yoghurt	22.95
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing	15.95
Sweet pea and mint mezzalune, whipped feta, salsa verde, pangritata (pb)	9.95/15.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Severn & Wye salmon burger, tartare sauce, watercress, dill, pickled fennel, skin-on fries	17.50
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	18.95
8oz flat-iron; 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress	23.95
Add peppercorn sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Butcombe beer-battered onion rings	4.50
English garden salad, radish and herbs (pb)	4.95	Garlic buttered flatbread / with cheese (v)	4.25/5.25
Spring green vegetables, garlic butter (v)	4.95	Posh fries; truffle aioli, Parmesan, chives (v)	5.50



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.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



pudding

Dark chocolate delice, hazelnuts, gooseberries, praline ice cream (v)	7.95
Iced lemon parfait, Cheddar Valley strawberries, raspberry, maple and poppy seed granola (pb)	8.50
Lime cheesecake, Valhrona white, blackberries, blueberries, yuzu	8.95
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	7.50

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.00
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

Nearly Full?

Three little Nutella filled doughnuts (v) <i>Perfect with a coffee!</i>	3.50
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	5.50
Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project	



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.

Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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