

The George Inn



Lunch

Aperitifs

French 75 / Blackcurrant Gin Spritz / Cosmopolitan

Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Seeded Butcombe beer bread, whipped beef dripping butter	4.50
Puffed pork scratchings, sage salt, apple and tamarind ketchup	4.95
Chorizo Scotch egg, smoked tomato aioli	7.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50

Starters

Crown Prince squash carpaccio, smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)	9.50
Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	8.50
Locally shot wild pigeon, roasted onion arancini, black truffle, Bath Blue	11.50
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	15.95

Sandwiches & Light Options

Brixham fish finger bun, beer-battered haddock, tartare sauce, watercress, pickled fennel	12.50
Stokes Marsh Farm hanger steak sandwich, sourdough, caramelised onion, horseradish, rocket	15.50
Roasted heritage squash flatbread, Symplicity 'chorizo', hummus, pickled chillies, herb salad (ve)	11.50
Beetroot Waldorf salad, Cropwell Bishop stilton, pear, walnuts, watercress, pickled celery (v) (veo)	12.95

Mains

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	14.50/19.50
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	18.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve)	17.50
Fillet of Brixham stone bass, fennel, dill, mussel and saffron croquette, lobster sauce	22.95
Roast corn-fed chicken, Jerusalem artichoke, cavolo nero, thyme potato hash, wild mushroom	18.95
Roasted cauliflower, pakora, pickled raisin, onion and fennel bhaji, coconut, masala curry sauce (ve)	15.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.95	Truffle fries, English Pecorino, chives (v)	5.95
Butcombe beer-battered onion rings (v)	4.95	Seasonal green vegetables, garlic butter (v)	4.95
Mash potato, burnt shallot butter (v)	5.50	English garden salad, radish and herbs (ve)	4.95

pudding

Valrhona 66% chocolate mousse, black cherries, almond sponge, malted milk ice cream (v)	8.50
Poor man's pudding, clementine, whisky syrup, cinnamon ice cream (v)	8.50
Vanilla crème brûlée, roasted pear, honeycomb, candied oats (v)	8.50
Sticky figgy pudding, mince pie ice cream, brandy butterscotch (ve)	8.50

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	12.95
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

Nearly Full?

Three little Biscoff filled doughnuts (ve)	3.95
<i>Perfect with a coffee!</i>	
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	5.95
Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (v)	5.50

Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

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 one of our seasonal hot chocolates?

Dairy-free milks available.

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

*We have a range of dessert wines available
- please ask for details*

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 closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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.

