

# The George Inn

## Sunday

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### Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

### While You Wait

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.50
Seeded Butcombe beer bread, whipped beef dripping butter	4.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50

### Starters

Crown Prince squash carpaccio, smoked chilli jam, sage, whipped vegan fetta, pumpkin seed dukkah (ve)	9.50
Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	8.50
Pressed smoked ham hock, parsley, burnt onion, black garlic mayo, pickles, sourdough	9.95
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	15.95

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### The Great British Sunday Roast

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	21.95
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	18.95
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	19.50
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	16.95

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### Mains

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	19.50
Fillet of Brixham hake, seasonal greens, skin-on fries, lemon and caper butter	21.95
Roasted cauliflower, pakora, pickled raisin, onion and fennel bhaji, coconut, masala curry sauce (ve)	15.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	18.50

### Sides

Cauliflower cheese, thyme crumb (v)	5.50	Roast potatoes, aioli, crispy onions (v)	4.95
Thick-cut pub chips or skin-on fries (v)	4.95	Seasonal green vegetables, garlic butter (v)	4.95
English garden salad, radish and herbs (ve)	4.95	Truffle fries, English Pecorino, chives (v)	5.95

## Pudding

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 Date pudding, butterscotch, rum and raisin ice cream (veo)	7.50
Valrhona 66% chocolate mousse, black cherries, almond sponge, malted milk ice cream (v)	8.50

## Cheese

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

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	3.95
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) <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 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](https://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 allergy and calorie information.

