

The George Inn

Lunch

Aperitifs

Hugo Gin Spritz / Negroni / Aperol Spritz

Snacks & Sharing

Marinated Gordal olives (ve)	5.25
Puffed pork scratchings, sage salt, apple and tamarind ketchup	4.95
Seeded Butcombe beer bread, whipped beef dripping butter	4.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.95
British charcuterie; Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	22.95

Starters & Lighter Dishes

Soy and maple glazed Chalk Stream trout, bok choy, sesame, chilli, miso orange	9.95
Courgette, green pea and watercress soup, chimichurri, focaccia (ve)	8.50
Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing	9.25
Pressed smoked ham hock, parsley, burnt onion, black garlic mayo, pickles, sourdough	9.95
Grilled summer courgettes, Isle of Wight tomatoes, vegan burrata, pangritata, basil (ve)	9.50

Mains

Roasted cauliflower, pakora, pickled raisin, onion and fennel bhaji, coconut, masala curry sauce (ve)	15.95
Crisp shoulder of Ston Easton lamb, devilled kidneys, peas, Cornish new potatoes, mint sauce	25.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Symplcity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	18.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	19.50
8oz hanger; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.50
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	27.50
Sauces: Béarnaise / Peppercorn	2.95

Aimie's Award Winning Pie

Chalk Stream trout, leek and haddock pie **21.95**

with lemon shortcrust pastry, Cornish new potatoes, samphire, chive butter sauce



This dish recently won Gold at the International Salon Culinaire 2024, crowning our senior sous chef Aimie as Pub Chef of the Year 2024

Sides

Thick-cut pub chips or skin-on fries (v)	5.25	Truffle fries, English Pecorino, aioli, chives (v)	5.95
English garden salad, radish and herbs (ve)	4.95	Butcombe beer-battered onion rings (v)	4.95
Roasted new season potatoes, salsa verde (ve)	5.25	Seasonal green vegetables, garlic butter (v)	5.75

Pudding

Lime cheesecake, pineapple, mint and passion fruit salsa, coconut sorbet (ve)	8.50
Valrhona 53% dark chocolate mousse, praline, gooseberry compote, honeycomb	9.50
White chocolate creme brûlée, autumn raspberries, maple granola, poppy seed meringue	8.95
Somerset sticky apple pudding, Fowey Valley cider brandy butterscotch, blackberry and vanilla ice cream (v) (veo)	8.50

Cheese

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

Nearly Full?

Three little Biscoff filled doughnuts (ve)	4.50
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Perfect with a coffee!

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.50
Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	6.25

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.

Dairy-free milks available.

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

Some of our favourites:

Espresso Martini
Bourbon Old Fashioned
Classic 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 for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.

