

The George Inn

Supper

Aperitifs

Hugo Royal Spritz / Negroni / Spiced Berry Kir Royale

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (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 Butcombe beer bread	22.95

Starters

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	7.95
Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon	9.95
Smoked haddock velouté, breaded mussels, crème fraîche, Vadouvan curry butter	8.95
Creedy Carver duck liver mousse, spiced plum ketchup, chicory, onion seed loaf	10.95
Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)	8.50/16.95

Mains

Cornbury Estate venison haunch, pickled red cabbage, crispy onion mash, cavolo nero	23.95
Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)	16.95
Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter	22.50
West End Farm pork ribeye, sage and onion pressed potato, artichoke, pickled apple, charred hispi	23.95
Chilli and ginger fried celeriac, pak choi, sesame, kimchi, crisp noodles (ve)	17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.95
Symplicity 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, tartare sauce, minted peas or curry sauce	19.50

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with garlic butter, pub chips, roasted mushroom, watercress and a choice of peppercorn or béarnaise sauce.

8oz rump	27.50
8oz rib eye	36.95

Our Award Winning Pie

Aimie's Chalk Stream trout, smoked haddock and leek pie 21.95
with lemon shortcrust pastry, new potatoes, samphire, chive butter sauce



Our head chef Aimie was recently crowned Pub Chef of the Year 2024 at the International Salon Culinaire for her fish pie

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
Mashed potato, burnt shallot butter (v)	4.95	Seasonal green vegetables, garlic butter (v)	5.75

Pudding

White chocolate crème brûlée, macerated cherries, maple granola, poppy seed meringue (v)	9.95
Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)	8.95
Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)	7.95
Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)	9.50
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95

Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.50
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	4.50
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	6.25

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
Irish Coffee
Cotswolds Spiced Hot Toddy

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.

