The George Inn

Lunch

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			
Starters & Lighter Dishes			
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)			
Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing			
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			9.25
Jerusalem artichoke arancini, chestnuts and winter herb gremolata (v)			8.50
Brunch			
Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)			11.25
Ultimate brekky bap, double sausage patty, American cheese, maple and bacon relish, hash brown, sunny egg			13.00
Shakshuka: two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v) Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel Golden beetroot salad, Cropwell Bishop stilton, roasted and raw pear, walnuts, watercress, pickled celery (v)			14.00
			12.95
			12.25
Wild mushrooms on sourdough toast, truffled ricotta, fried St Ewe egg, Old Winchester (v)			
Mains			
Cornbury Estate venison haunch, pickled red cabbage, crispy onion mash, cavolo nero			
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
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress			28.50
Butcombe Gold beer-battered haddock and thick-	cut chips, tart	tare sauce, minted peas or curry sauce	19.50
Our Award Winning Pie			
Aimie's Chalk Stream trout, smoked haddock and leek pie with lemon shortcrust pastry, new potatoes, samphire, chive butter sauce			
Our head chef Aimie was recently crowned Pub Ch	ef of the Year 20.	24 at the International Salon Culinaire for her fish pie	
Sides			
Thick-cut pub chips or skin-on fries (v)	5.50	Truffle fries, English Pecorino, aioli, chives (v)	6.25
English garden salad, radish and herbs (ve)	5.00	Butcombe beer-battered onion rings (v)	4.95

4.95

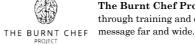
Seasonal green vegetables, garlic butter (v)

Mashed potato, burnt shallot 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)	8.25
Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)	9.75
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95
Nearly Full?	
Three little Biscoff filled doughnuts (ve) Perfect with a coffee!	4.75
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) Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat	6.25



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

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

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project

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% - 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

