

# The George Inn

## MOTHERING SUNDAY

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### Aperitifs

Mimosa / Bloody Mary / 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 **23.75**

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**Two Course 33.95 / Three Course 39.95**

### Starters

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)

Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon

Smoked haddock velouté, breaded mussels, crème fraîche, Vadouvan curry butter

Stornoway black pudding Scotch egg, apple remoulade, grain mustard dressing

### The Great British Roast

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

Rump of grass fed beef (served medium-rare), horseradish sauce

Loin of high welfare pork, sausage stuffing, crackling and baked apple sauce

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce

Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

### Mains

Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)

Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Butcombe Gold beer-battered fish and thick-cut chips, tartare sauce, minted peas or curry sauce

### Sides

Cauliflower cheese, thyme crumb (v) **5.95**

Thick-cut pub chips or skin-on fries (v) **5.50**

English garden salad, radish and herbs (ve) **5.00**

Roast potatoes, aioli, crispy onions (v) **5.50**

Truffle fries, English Pecorino, aioli, chives (v) **6.25**

Seasonal green vegetables, garlic butter (v) **5.75**

## pudding

White chocolate crème brûlée, macerated cherries, maple granola, poppy seed meringue (v)

Sticky figgy pudding, rum and raisin ice cream, brandy butterscotch (v)

Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve)

Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)

British artisan cheese, caramelised onion chutney, cornichons, crackers (v) **£6 supp**

## Nearly Full?

Three little Biscoff filled doughnuts (ve) **4.75**

*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 sorbets (v) (veo) **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** 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.

## Tea & Coffee

We have a full range of hot drinks - 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](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 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.

