

# THE GEORGE INN

## WHILE YOU WAIT

Rustic bread with balsamic vinegar and olive oil - v £4.00

Marinated green olives with sun-blushed tomatoes - v £4.50

Pork pie with piccalilli - £5.25

## STARTERS

Homemade soup of the day with rustic bread - v £6.00

Wood pigeon on a salad of chorizo, roasted peppers, feta and watercress sauce - £8.50

Mackerel, chive and horseradish pâté with toasted bread - £7.00

Panko crispy goat's cheese with apple and celeriac slaw and cranberry relish - v £7.50

Ham hock terrine with pickled vegetables and rustic bread - £7.75

## SHARERS

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £12.50 / £7.50

Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney - £15.00

## MAINS

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - £12.50

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £13.00 / £8.50

Shepherdless pie - green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill and vegetable rösti - v £11.50

Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy - £13.50 / £8.50

Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens - £13.50

Baked smoked haddock on caper mash with poached egg and salsa verde - £14.00

Pearl barley, thyme and garlic risotto with coconut milk and balsamic roasted carrots - v £12.50 / £8.00

Pork loin steak served with bubble and squeak, black pudding, caramelised apple and smoked bacon sauce - £14.50

Slow cooked shin of beef in Corvus stout with pancetta, shallots, wild mushrooms, kale and grain mustard mash - £14.50

Spiced honey glazed confit duck leg in a white bean and chorizo cassoulet with shredded sprouts - £14.50

Free-range chicken supreme coated in a creamy bacon, mushroom and madeira sauce, served with seasonal vegetables and sautéed potatoes - £14.50

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## SIDES

Beer battered onion rings - v £3.50 • Chips - v £3.50 • Chips with cheese - v £4.50  
Garlic bread - v £3.75 • Garlic bread with cheese - v £4.75 • House salad - v £3.50  
Seasonal vegetables - v £3.50

## SANDWICHES

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry - £7.50  
Hot roast beef and beetroot with horseradish relish - £8.50  
Grilled halloumi, spinach, roasted peppers and chilli jam - v £7.75  
Fish goujons with tomato, lettuce and tartare sauce - £7.25  
Wiltshire ham and double Gloucester cheese with tomato and watercress - £7.50  
Mature Cheddar cheese and chutney - v £6.75

## PUDDINGS

All puddings £6.25

Pineapple and coconut upside down cake with salted caramel and vanilla ice-cream  
Chocolate brioche pudding with orange sauce and chocolate ice-cream  
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v  
Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v  
Chocolate brownie with chocolate sauce and chocolate ice-cream - v  
Seasonal fruit crumble with a crunchy oat topping and served with custard - v  
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

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A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v £8.75

## HOT DRINKS

Americano £2.50 • Cappuccino £3.00 • Latte £3.00 • Espresso £2.25 • Double espresso £2.75  
Flat white £3.00 • Hot chocolate £3.25 • Pot of tea £2.75 • Speciality tea £2.75 • Mocha £3.00

*Freshly made daily specials are always available ask us for more details*

## PUTTING ON OUR SUNDAY BEST

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast.  
Sit back and let us do all the hard work.