

THE GEORGE INN

SUNDAY MENU

STARTERS

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

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

Home-made soup of the day with rustic bread (v) (GF) - £6.00

Pork Pie with piccalilli - £5.25

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

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

MAIN COURSES

Roast Beef served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy (GF) - £12.95

Roast Lamb served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy (GF) - £12.95

Stuffed Chicken breast with sage & onion stuffing wrapped in bacon with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy - £12.95

Nut Roast with seasonal vegetables, roast potatoes, Yorkshire Pudding & cranberry gravy (v) - £12.50

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

Sheppardless Pie – green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill and vegetables (v) - £11.50

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 creamy bacon, mushroom and madeira sauce, served with seasonal vegetables and sautéed potatoes - £14.50

(GF) – Gluten Free alternative available, please ask staff for details

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CIABATTAS

Hot roast beef and beetroot with horseradish relish- £8.50

Bacon, brie & cranberry sauce - £7.50

Mature cheddar cheese & chutney - £6.75

Wiltshire ham and double Gloucester cheese with tomato and watercress- £7.50

Why not add a few chips for - £2.00

PUDDINGS

All at £6.25 each...

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

CHEESES

Selection of local cheese with assorted biscuits, apple, grapes, celery & chutney (GF) - **£8.75**

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