

THE GEORGE INN

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.



WADWORTH
BREWED IN WILTSHIRE SINCE 1875

The George Inn is a proud member of the Wadworth Brewery Estate based in Devizes, Wiltshire. Founded in 1875 by Henry Alfred Wadworth the brewery supplies us with all its ales including the award winning 6X, Henry's IPA and Horizon. In time-honoured tradition the famous Wadworth Shire Horses can be seen delivering Wadworth beer on set days in Devizes.



WALTER ROSE & SON
Purveyor of meat since 1847

Walter Rose & Son are a multi award-winning butchers based in Devizes since 1847. Sourcing their meat from farmers who practice excellent animal husbandry and welfare using natural feed, they provide us with a delicious selection of meats including our fine selection of steaks on offer.

DINNER MENU

WHILE YOU WAIT

Homemade houmous with marinated olives and toasted pitta bread - vg 4.75

Baked focaccia with olive oil and balsamic vinegar - v 4.75

STARTERS AND SHARERS

Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v 6.50

Homemade soup of the day with rustic bread - v 5.95

Baked truffled Camembert with spiced plum chutney and rustic bread - v 7.95

Smoked salmon terrine with beetroot chutney and rustic bread - 7.75

Pan-fried pigeon breast on a salad of black pudding, rocket and cranberry compote - 8.75

Crispy whitebait with garlic and chive mayonnaise and lemon - 6.75

Mezze board of toasted flatbreads with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives - v 16.50

Cheese ploughman's with Strongman's Cheddar, Tuxford & Tebbutt Stilton and Somerset Brie with apple, tomato, pickled onion, ploughman's pickle and rustic bread - v 12.95

MAINS

Catch of the day in a Wadworth 6X Gold beer batter served with mushy peas, chips and tartare sauce - 13.95 / 9.25

Slow braised lamb shank in a rosemary and redcurrant jus served with celeriac mash and winter greens - 18.75

Walter Rose venison and redcurrant sausages on crushed new potatoes served with seasonal greens and a port & redcurrant gravy - 13.95 / 9.95

Confit duck leg with dauphinoise potatoes, roasted root vegetables and a port, cherry & thyme sauce - 15.50

Baked sea bass fillets served on a bed of sauté potatoes, chick peas, tomatoes, green beans and olives - 17.50

Artichoke, flame roasted pepper, red onion and rosemary risotto with vegan cheese shavings, dressed rocket and balsamic glaze - vg 11.50 / 7.50

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

Lemon, thyme and honey marinated half roast chicken served with roasted root vegetables, herb crushed new potatoes and red wine jus - 15.25

Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy - 13.95

8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips - 21.95

Honey and sesame glazed roasted duck breast served with dauphinoise potatoes, curly kale and a rich marmalade & star anise sauce - 20.50

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips - 13.25

SIDES

Chips - v 3.50

Cheesy chips - v 4.50

Garlic bread - v 4.00

Cheesy garlic bread - v 5.00

House salad - v 3.75

Seasonal vegetables - v 3.75

DESSERTS - All at 6.50

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Treacle sponge with custard - v

Chocolate brownie with chocolate sauce and vanilla ice-cream - v

Apple crumble cake with blackberry compote and crème anglaise - v

Winter Fruit Mess perfect blend of crushed meringue with red berry compote, seasonal fruits and blood orange sorbet - v

Pineapple and coconut upside down cake with salted caramel and rum & raisin ice-cream - v

Selection of British cheeses with sourdough crackers, celery and quince jelly - v 8.95

*Ask us about
Today's Specials,
created by our
Head Chef*

HOT DRINKS

Americano - 2.75

Flat white - 3.00

Cappuccino - 3.00

Latte - 3.00

Espresso - 2.50

Double espresso - 3.00

Mocha - 3.25

Hot chocolate - 3.25

Pot of tea - 2.75

Speciality tea - 2.90

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. **GLUTEN FREE** - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.