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 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.
GLUTEN FREE
DINNER MENU

STARTERS AND SHARERS
Smoked salmon terrine with beetroot chutney and warmed bread - 7.75
Baked truffled Camembert with spiced plum chutney and warmed bread - v 7.95
Homemade soup of the day with warmed bread - v 5.95
Garlic mushrooms in a creamy white wine and tarragon sauce on warmed bread - v 6.50
Meze board of bread with homous, 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 warmed bread - v 12.95

MAINS
Lemon, thyme and honey marinated half roast chicken served with roasted root vegetables, herb crushed new potatoes and red wine jus - 15.25
Confit duck leg with dauphinoise potatoes, roasted root vegetables and a port, cherry & thyme sauce - 15.50
Slow braised lamb shank in a rosemary and redcurrant jus served with celeriac mash and winter greens - 18.75
Baked sea bass fillets served on a bed of sauté potatoes, chick peas, tomatoes, green beans and olives - 17.50
8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and new potatoes - 21.95
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
Artichoke, flame roasted pepper, red onion and rosemary risotto with vegan cheese shavings, dressed rocket and balsamic glaze - vg 11.50 / 7.50
Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a bun with crispy dill pickle and new potatoes - 13.25

SIDES
New potatoes - v 4.00
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 - v
Chocolate brownie with chocolate sauce and vanilla ice-cream - v
Winter Fruit Mess perfect blend of crushed meringue with red berry compote, seasonal fruits and blood orange sorbet - v
Selection of British cheeses with crackers, celery and quince jelly - v 8.95

HOT DRINKS
Americano - 2.75
Latte - 3.00
Hot chocolate - 3.25
Flat white - 3.00
Espresso - 2.50
Pot of tea - 2.75
Cappuccino - 3.00
Double espresso - 3.00
Speciality tea - 2.90
Mocha - 3.25

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. (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.