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 LUNCH 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 humous, sun-blushed tomatoes, feta cheese, tzatziki, chargilled 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 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
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
Confit duck leg with dauphinoise potatoes, roasted root vegetables and a port, cherry & thyme sauce - 15.50
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and new potatoes - 12.50 / 9.25
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
Shepherd’s 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
Pan-fried lamb’s liver with crispy bacon in a rich onion gravy served with seasonal greens and creamy mashed potatoes - 13.50

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

SANDWICHES
All our sandwiches are served with new potatoes and dressed salad.
Honey glazed Wiltshire ham with mustard - 7.50
Brie, chicken and chorizo with chilli jam - 8.75
Mature Cheddar cheese with a spicy tomato chutney - v 7.25
Smoked salmon with cream cheese and cucumber - 8.50
Grilled halloumi with roasted pepper, avocado and pesto - v 7.95

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