



Sunday Menu Sample

Available Sunday 12 – 8pm

To Share

Meat board mini Yorkies with roast beef and onion gravy, sausages with red onion marmalade, Scotch egg, jellied ham with piccalilli, whitebait and tartar sauce	12.95
Soil board (v) roasted beets with horseradish, mini Yorkies and onion gravy, parsnip chips, bread sauce, olive oil and balsamic, mixed breads	9.95
Bread and oil (v) balsamic, goat's cheese, mixed olives	5.95

To Begin

Today's soup (v) bread and butter	4.55
Potted salmon pickled cucumber, toast	5.25
Portobello garlic mushrooms (v) toast	4.95
Breaded whitebait garlic mayonnaise, lemon wedge	5.95
Beetroot and goat's cheese salad (v) sorrel	6.25

To Follow

Roast topside of beef Yorkshire pudding, roast potatoes, seasonal vegetables	10.95
Roast leg of pork Yorkshire pudding, apple sauce, roast potatoes, seasonal vegetables	10.95
Roast turkey Yorkshire pudding, bread sauce, roast potatoes, seasonal vegetables	10.95
Vegetarian roast (v) double Yorkshire pudding, roast potatoes, seasonal vegetables	9.95
Root vegetable risotto (v) basil oil	9.25
Slow braised lamb shank creamy mash, minted red wine gravy	13.95
Oven roasted whole rainbow trout crushed new potatoes, lemon butter, roasted vegetables	13.95
Steak and Guinness pie creamy mash	10.95
Roasted butternut squash and Cornish brie salad (v) honey and sesame dressing	9.95

To Comfort

Trio of sausages Colcannon, garden peas, red onion gravy	9.95
The George Inn hand-made 8oz beef burger bacon, cheddar, relish, chips	9.95
'Badger' beer battered cod hand cut chips, mashed garden peas, tartar sauce	10.95

To Accompany

Buttered greens	2.50	House salad	2.50
Bowl of seasoned chips	2.50	Addison's bread, oil and balsamic	2.50

Please be aware that our food is cooked fresh to order and that good food takes a little time to prepare.

Sit back, relax and enjoy your time with us.

Also be advised that some of our food may contain nuts or traces of nuts.

(v) Vegetarian