



THE GEORGE INN

Gluten Free Menu

Refreshers

British Royale or Aperol Spritz ...
the perfectly refreshing start to your meal.

Nibbles

Charred cauliflower in a hot chilli sauce - vg 4.75

To Start

Roast pear wrapped in Prosciutto ham with burrata and pomegranate molasses - 6.75
Severn and Wye Oak smoked salmon on a spring onion rösti with capers, lemon and watercress oil - 8.75
Soup of the day with warmed bread - v 6.25

To Follow

Pan-fried monkfish, sauté potatoes and black truffle cabbage cream - 18.95
Slow-roasted belly of pork and crackling with dauphinoise potato, winter greens, apple purée and cider jus - 16.95
8oz Walter Rose rib-eye steak served with slow-roasted tomato, mushrooms, dressed salad and chips - 23.95
Roasted cauliflower and potato curry with brown rice and coconut raita - vg 11.95

Need a little something extra?

Take a look at our side dishes...

Creamy cabbage and pancetta - 3.75

Honey sesame roasted carrots - v 3.75

Cauliflower cheese - v 4.25

Triple cooked chips - v 3.75

Seasonal vegetables - v 3.75

To Finish

Homemade sticky toffee pudding with a rich toffee sauce and clotted cream - v 6.75

Coffee panna cotta with hazelnut praline - 6.75

Gin and rhubarb cheesecake with ginger ice-cream - v 6.75

