



THE GEORGE INN

DESSERTS

Pear tarte tatin with vanilla ice-cream - v 6.75

Coffee panna cotta with hazelnut praline - gf 6.75

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

Homemade sticky toffee pudding, rich toffee sauce & clotted cream - gf, v 6.75

Dark chocolate and caramel torte, warm chocolate sauce & ice-cream - v 6.75

CHEESEBOARD

All sourced locally from Somerset.

Selection of British cheeses with sourdough crackers, celery
and quince jelly - 9.25

Wooky Hole cave aged Cheddar cheese from Ford Farm, wrapped in cloth and placed in nearby Wookey Caves for that distinct earthy flavour.

Eve goat's cheese, washed in Somerset cider brandy and wrapped in vine leaves

Vale of Camelot blue is a softer and creamery blue cheese by the Longmans from the Cheddar making area

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.

