

The George Inn

N o r t o n S t P h i l i p

While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Smoked aubergine dip with flatbread - v	4.75
Olive tapenade with flatbread - v	4.75

Starters

Homemade soup of the day with rustic bread - v	6.25
Burrata, virgin olive oil, mint and chilli with sour dough toast - v	6.50
Prawn and smoked salmon cocktail with a Bloody Mary dressing	8.00
Chargrilled chicken skewer with sweet pepper emulsion and tzatziki	8.25
Duck and fig terrine with apple, date and tamarind chutney served with toasted bread	8.50
King prawns cooked in garlic butter with fresh tomato and basil, topped with a parmesan breadcrumb crust and served with rustic bread	9.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Antipasti - selection of cured meats, Manchego cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with garlic bread	14.50

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 8.50
Smoked haddock on a rocket, green pea and saffron risotto	12.50
Red lentil and vegetable biryani served with a carrot salad and poppadoms - v	13.50
Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy	13.75
Catch of the day coated in a crispy Wadsworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 8.50
Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - v	12.50
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.75
Pan-fried calves liver with crispy bacon, spring greens, roasted shallot jus and garlic mash	16.50 / 8.50
Seared duck breast with glazed turnips and a honey, brandy and pink peppercorn sauce	19.50
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg	12.00 / 8.50

Add free-range grilled chicken breast and crispy pancetta for an extra 4.50

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

Beer battered onion rings - v	3.75	Chips - v	3.75
Rustic garlic bread - v	4.00	Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad - v	4.75
Rustic garlic bread with cheese - v	5.00	Green beans - v	3.75
Seasonal vegetables - v	3.75		
House salad - v	3.75		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Prawn and avocado with citrus mayonnaise	8.25
Brie, bacon and cranberry	8.00
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	8.00
Our own fish fingers with gem lettuce and tartare sauce	7.50
Brie and cranberry - v	7.00

Puddings

All puddings 6.50

- Mango meringue mess served with vanilla ice-cream - v
- Pear frangipane tart served with ginger ice-cream - v
- Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v
- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v
- Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
- Seasonal fruit crumble with a crunchy oat topping with custard - v
- Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
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Hot Drinks

Americano	3.25	Double espresso	3.00
Cappuccino	3.25	Flat white	3.25
Latte	3.25	Hot chocolate	3.50
Espresso	2.50	Pot of tea	3.00

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.