

December

@ The George Inn

www.thegeorgerobertsbridge.co.uk

Starters

Duck & bacon rillette, sourdough toast, onion marmalade £10

Cauliflower cheese bonbon, cranberry compote £9 (V)

Baked camembert, pears, walnuts & honey biscuits £11 (V)

French onion soup, Gruyere crouton £9 (can be GF, can be Ve)

Whole crevettes, garlic & parsley butter, sourdough £11
(can be GF)

Mains

Braised turkey wing, sage & onion mash, Christmas gravy £18
(can be GF)

Mulled wine poached salmon, potatoes florentine,
samphire & prawns £20

Venison 'toad in the hole', parmentier potatoes, braised carrots,
red cabbage & onion gravy £18

Aubergine & chickpea stew, toasted pine nuts, flatbread £17 (Ve)

Battered catch of the day, chunky chips, peas with prawn &
samphire & house tartare £17 (GF)

Bacon, fried egg, pineapple salsa, chunky chips £17 (can be GF)

Burgers

The OG: Smashed & stacked burger, beer-braised onions £18

The big melt: cheddar, mozzarella, brie £18

The bad influence: bacon, mushroom & blue cheese £18

The gobblor: turkey schnitzel, sauerkraut & cranberry £17

The imposter: beyond meat, vegan feta, olive tapenade £18 Ve

Desserts

Alsop & Walker truffle Brie, quince jelly, biscuits £9

Apple tart tatin, calvados soaked raisins, caramel ice cream £8

Panettone bread pudding, brandy butter £8

Affogato, stolen, eggnog £9

Tutti frutti cheese cake, passion fruit syrup £8

2 scoop ice cream £3.50

V - vegetarian; Ve - Vegan; GF - Gluten Free ingredients

If you have a food allergy, intolerance, or coeliac disease please speak to us about the ingredients in your food & drink before you order. Thank you. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.