

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 gobbler**: 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.