

MMXIV

George Pilgrims

HOTEL - BAR - RESTAURANT

MENU

Light Bites and Starters

Pot of Mixed Spanish Olives V GF VG 2.50

Soup of the Day Served with Crisp Sourdough Bread and Butter (V)
5.95

Baked Ciabatta Bread with Balsamic and Garlic Oils, Roasted Garlic
Bulb and Mixed Olives V VG 6.95

Smoked Bacon, Black Pudding and Rocket Salad on Ciabatta
Crouton Topped with a Poached Egg 7.95

Mains

Lamb Shank - Slowly Braised Somerset Lamb Shank with Chive Mashed
Potatoes, Glazed Heritage Carrots and a Rich Red Wine, Rosemary and
Garlic Jus 16.95 GF

Pork Belly - Local Pork Belly Slowly Roasted in Fennel, Star Anise and
Cardamom Served with Boulangere Potatoes, Braised Leeks and a Cider
and Fresh Apple Sauce GF 14.95

Hake - Hake Supreme on a bed of Chorizo, Butter Bean and Smoked
Garlic Stew Dressed with Citrus Infused Olive Oil 12.95

Sweet Potato Curry - Roasted Sweet Potato and Sauteed Spinach Curry
in a Gently Spiced Tomato and Coconut Sauce Served with Fragrant Rice,
Poppadoms and Sticky Mango Chutney GF VG 10.95

Beef Tagine - Moroccan Beef Tagine - Succulent Pieces of Beef Slowly
Braised in a Lightly Spiced Tomato, Chickpea and Date Sauce Served with
Saffron infused Rice, Authentic Flatbread and Flaked Almonds GF 11.95

Tikka Masala - Home made Chicken Curry Cooked in Mild to Medium
Spices and Finished with Coconut, Served with Fragrant Rice, Poppadoms
and Sticky Mango Chutney GF DF 10.95

Chicken Supreme - Pan Roasted Skin on Chicken Supreme Served with Sweet Potato and
Pancetta Hash, Wilted Spinach and a Wild Mushroom and Chive Sauce GF 12.50

Steak and Ale Pie - Succulent pieces of Braised Local Beef in an Otter Ale Gravy, Coated in
Crisp Suet Pastry served with Seasonal Vegetables, Creamy Mashed Potato and a Rich Red
Wine Gravy 12.95



Risotto - Luxurious Garden Pea and Fresh Mint Risotto with Parmesan shavings and Rocket V GF 11.95

Duck - Seared Gressingham Duck Breast Served with Heritage Carrots, Crushed Potatoes and a Honey and Local Mead Sauce GF 13.95

Seafood Pie - Smoked Haddock, Cod, Salmon and King Prawns in a Saffron, White Wine and Cream Sauce Topped with a Duchess Potato, Garden Peas and Watercress GF 13.50

Fish and Chips - Hand Battered Cod in a Crisp, Golden Beer Batter Served with Skin on Fries, Tartare Sauce, Wedge of Lemon and Garden Peas 11.95

Linguine - Linguine Pasta with Garlic Mushrooms and Fresh Sage in a Light Butter, Parmesan and Lemon Sauce V 10.95

Steaks

8oz Somerset Steaks Served with Grilled Vine Tomatoes, Portobello Mushroom and either Skin on Fries or Sauteed Potatoes

Rump 17.95

Sirloin 19.95

Rib-Eye 20.95

Burgers

All Served in a Gourmet Brioche Bun with Crisp Lettuce, Slice of Fresh Tomato, Slaw and Skin on Fries 11.50

The Pilgrim - Somerset Beef / Mature Cheddar Cheese / Caramelised Onion Relish / Mustard Mayo

The Tor - Somerset Beef / Smoked Streaky Bacon / Shropshire Blue Cheese / Roasted Garlic + Chive Aioli

The George - Panko Breadcrumb Halloumi / Basil Pesto / Mediterranean Vegetables

Sides

Side Salad VG GF 2.50

Side of Onion Rings 3.50

Skin On Fries VG GF 3.00

Skin On Fries with Cheese 3.75

Seasonal Vegetables V GF 2.95

Coleslaw GF 1.95

Garlic Bread V 3.00

Garlic Bread with Cheese V 3.95

Peppercorn Sauce V GF 2.50

Blue Cheese Sauce V GF 2.50

All items are prepared by our chefs in an environment that handles a variety of ingredients. If you have any specific allergy or dietary requirements please speak to a member of our front of house team.

