

# THE GEORGE

PUBLIC HOUSE

## Snacks & Starters

Warm Parker House Rolls 5.5  
Caramelised Onion & Roast Garlic Butter  
(add Smoked Cods Roe, XO Sauce, Coriander Stem +6)

Nuts & Olives (ve) .....	4	Crispy Lamb Sweetbreads .....	12.5
Red Curry Pork Scratchings .....	6	Blue Cheese, Bubbledogs Hot Sauce	
<i>Sriracha, Kewpie Mayo, Lime</i>		Atlantic Prawn Cocktail .....	8.75
Welsh Rarebit Croquettes (v) .....	7	<i>Marie Rose, Herb Salad</i>	
<i>Worcestershire Ketchup</i>		Fried Squid .....	11
Black Pudding Scotch Egg .....	8	<i>Roasted Garlic Aioli, Lemon</i>	
<i>Oxford Sauce</i>		Buttermilk Fried Chicken .....	12
Tater Tots (v) .....	6.5	<i>Bacon Jam, Jalapeño Mascarpone</i>	
<i>Sour Cream, Dill (add Caviar +16)</i>		Steak Tartare .....	14
Cauliflower & Onion Bhajis (ve) .....	8.5	<i>Smoked Egg Yolk, Watercress, Roasted Sesame</i>	
<i>Chaat Masala, Tamarind Chutney</i>		<i>(add Togarashi Fries +6.5)</i>	

## Lunch Specials

Tuesday - Saturday 12pm-3pm

Cumbrian Native  
Breed Rump Steak 20  
*Skinny Fries, Peppercorn Sauce*

Ploughman's 'as it should be' 16  
*1/2 Scotch Egg, Chunk of Cheddar, Tomato Chutney,  
Salad, Beer-pickled Onion, Honey & Mustard Glazed  
Ham, Crispy Baguette*

Smaller Fish & Chips 13  
*Mushy Peas, Tartare Sauce,  
Lemon*

## Salads

Chicken & Bacon Cobb Salad .....	18
<i>Slow Reared Chicken Breast, Ranch Dressing, Fine Herbs, Maple &amp; Black Pepper Bacon</i>	
BBQ Mushroom Salad (v) .....	18
<i>Bitter Leaves, English Peas, Black Garlic, Smoked Hen's Egg Yolk</i>	

## Sandwiches

*all served with fries*

JFC Chicken Burger .....	18.5
<i>Hot Sauce, Ranch Dressing, Sweet Chilll Peppers, Iceberg Lettuce, American Cheese, Toasted Sesame Seed Bun</i>	
Chilli & Coriander Cheese Toastie (v) .....	13
<i>Masala Ketchup, Ghatti Masala (add Ham Hock +3, add Kimchi +2)</i>	
The George Cheeseburger .....	20.5
<i>Remoulade Sauce, Tomato, Pickles, Iceberg Lettuce, American Cheese, Toasted Sesame Seed Bun (add Bacon +2)</i>	
Shrimp BLT .....	22
<i>Beer Battered Shrimp, Maple &amp; Black Pepper Bacon, Americane Sauce, Toasted Brioche</i>	

## Sides 6.5

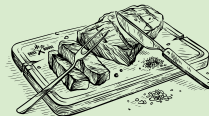
Skinny Fries - Chunky Chips  
Gratinated Creamed Spinach  
Tomato & Lovage Salad  
Hispi Cabbage

## George Classics

Beer Battered Fish & Chips .....	23
<i>Mushy Peas, Tartare Sauce, Lemon</i>	
Half Goan Spiced Roast Chicken & Chips .....	25
<i>Mango Ketchup, Toasted Peanuts, Coriander Yoghurt</i>	
Beef & Guinness Pie .....	24
<i>Clotted Cream Mash, Guinness Gravy, Black Cabbage</i>	
Cumbrian Native Breed Sirloin Steak .....	38
<i>Watercress, Skinny Fries, Peppercorn Sauce</i>	
Goan Pork Cheek Curry .....	25
<i>Smoked Mackerel Sambal, Lemon &amp; Cashew Nut Rice, Cucumber Raita</i>	
Cider Fowey Mussels .....	18.5
<i>Garlic, Parsley, Sea Vegetables, Crusty Bread</i>	
Gardener's Pie (v/ve) .....	24
<i>Aged Cheddar &amp; Grain Mustard Mash, Hispi Cabbage, Hazelnuts</i>	

### MIXED GRILL FOR 2 80

*Sirloin Steak, Pork Chop, Calves Liver & Bacon, Cumberland  
Sausages, Thyme Roasted Tomato, Chunky Chips,  
Roasted Bonemarrow, Beef Gravy*



### DAILY GRILL SPECIALS

Ask your server for details.

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## Dessert 10

Seasonal Crumble & Custard - Hot Chocolate Fudge Sundae Banana Split - The George Fruit Trifle  
Sticky Toffee Pudding, Cornish Clotted Cream - Baked Rice Pudding, Rum Soaked Prunes  
English Cheeses, Quince & Crackers 16

## Afters

**Sticky Toffee Old Fashioned 13**  
*Walnut & Brown Butter Buffalo Trace,  
PX Sherry, Bitters*

**\*Irish Coffee 10**  
*Jameson, Coffee, Guinness Reduction, Cream*

**The Fitzrovia 14**  
*Redbreast Lustau, Dry Sherry Cordial, English Fizz*

**Manhattan 15**  
*Sazerac Rye, Antica Formula, Maraschino, Bitters*

**Vieux Carre 16**  
*Seven Tails XO, Buffalo Trace Bourbon, Cocchi Torino, Dom  
Benedictine, Bitters*

**Deluxe 15**  
*Booths Aged Gin, Cocchi Extra Dry Vermouth, Olives*

*Drinks marked with \* can be served alcohol-free.  
See our full drinks list for the full range of after dinner drinks, teas & coffee*

## Feast Menu

*Minimum four persons. All dishes served family style  
60 per person*

### Snacks & Starters

**Warm Parker House Rolls**  
*Cod's Roe, XO Sauce, Coriander Stem*

**Black Pudding Scotch Egg**  
*Oxford Sauce*

**Welsh Rarebit Croquettes**  
*Worcestershire Ketchup*

### Mains

**Goan Spiced Roast Chicken**  
*Mango Ketchup, Toasted Peanuts, Coriander Yoghurt*

**Cumbrian Native Breed Sirloin Steak**  
*Grilled Portobello, Grilled Tomato, Bonemarrow Sauce, Watercress  
served with Chunky Chips, Gratinated Creamed Spinach*

### Dessert

The George Fruit Trifle

## Vegetarian Feast Menu

*All dishes served family style  
55 per person*

### Snacks & Starters

**BBQ, Pickled & Roasted Mushrooms**  
*Black Garlic, Smoked Hen's Egg Yolk*

**Cauliflower & Onion Bhajis**  
*Chaat Masala, Tamarind Chutney*

**Welsh Rarebit Croquettes**  
*Worcestershire Ketchup*

### Mains

**Gardener's Pie**  
*Aged Cheddar & Grain Mustard Mash, Hispi Cabbage, Hazelnuts  
served with Chunky Chips, Gratinated Creamed Spinach*

### Dessert

Baked Rice Pudding, Rum Soaked Prunes



You can book now for our Private Dining Room, The Snug, The Glue Pot Bar and The Green Room. Scan the QR code for group bookings and more info. Please ask a member of the team to see any of these spaces today.