

THE
GEORGE
PUBLIC HOUSE

SUNDAY MENU

Bellini 11
Seasonal Fruit Puree,
Champagne Cordial, Fizz

Irish Coffee 10
Jameson, Coffee,
Guinness Reduction, Cream

Bloody Mary 12
Ketel One, Tomato Juice,
Spice, Lemon

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
Red Curry Pork Scratchings 6
Sriracha, Kewpie Mayo, Lime
Welsh Rarebit Croquettes (v) 7
Worcestershire Ketchup
Black Pudding Scotch Egg 8
Oxford Sauce
Tater Tots (v) 6.5
Sour Cream, Dill (add Caviar +16)
Cauliflower & Onion Bhajis (ve) 8.5
Chaat Masala, Tamarind Chutney

Crispy Lamb Sweetbreads 12.5
Blue Cheese, Bubbledogs Hot Sauce
Atlantic Prawn Cocktail 8.75
Marie Rose, Herb Salad
Fried Squid 11
Roasted Garlic Aioli, Lemon
Buttermilk Fried Chicken 12
Bacon Jam, Jalapeño Mascarpone
Steak Tartare 14
Smoked Egg Yolk, Watercress, Roasted Sesame
(add Togarashi Fries +6.5)

Roasts

all served with Butter Glazed Vegetables,
Roast Potatoes, Yorkshire Puddings

Cumbrian Native Rump of Beef 28.5
Bonemarrow Gravy, Horseradish Cream

Half Herb-Fed Chicken 29
Brioche & Herb Stuffing, Gravy

Shoulder of Lamb 70
Wild Garlic Sauce, Gravy
for two or three to share

Gardener’s Pie (ve) 24
Aged Cheddar & Grain Mustard Mash



Sunday Sharer Board 32.5pp
A selection of our roast meats with all the trimmings
(minimum of three people)

Mains

Beer Battered Fish & Chips 23
Chunky Chips, Mushy Peas, Tartare Sauce

The George Burger 19.5
Remoulade Sauce, Tomato, Pickles, Iceberg Lettuce,
American Cheese (Add Bacon +2)

Beef & Guinness Pie 24
Clotted Cream Mash, Guinness Gravy, Black Cabbage

Sides 6.5

Roast Potatoes	Cauliflower Cheese
Butter Glazed Market Veg	Chunky/Skinny Chips
Grilled Hispi Cabbage	Tomato & Lovage Salad
Mustard Dressing, Toasted Hazelnut Crumb	Fine Herbs, Shallots

Dessert 10

Seasonal Crumble & Custard - The George Fruit Trifle - Sticky Toffee Pudding
English Cheeses, Quince & Crackers 16

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