

THE GEORGE

PUBLIC HOUSE

Snacks

Warm Parker House Bread Rolls 5.5 <i>Caramelised Onion & Roast Garlic Butter</i> <i>(add Smoked Cods Roe, XO Sauce, Coriander Stem +6)</i>	Cauliflower & Onion Bhajis (ve) 8.5 <i>Chaat Masala, Tamarind Chutney</i>
Devils on Horseback 12 <i>Prunes, Crispy Bacon</i>	Atlantic Prawn Cocktail 8.75 <i>Marie Rose, Herb Salad</i>
Welsh Rarebit Croquettes (v) 7 <i>Oxford Sauce</i>	Fried Whitebait 9 <i>Roasted Garlic Aioli, Lemon</i>
Christmas Stuffing Scotch Egg 8.5 <i>Cranberry Mustard</i>	Buttermilk Fried Chicken 13.75 <i>Blue Cheese, Bubbledogs Hot Sauce</i>
Tater Tots (v) 6.5 <i>Sour Cream, Dill (add Caviar +16)</i>	Smoked Salmon 15 <i>Horseradish Cream, Rye Bread & Cucumber</i>

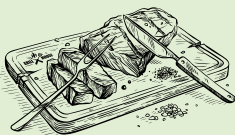
Salads

Chicken & Bacon Cobb Salad 14 <i>Slow Reared Chicken Breast, Ranch Dressing, Fine Herbs,</i> <i>Maple & Black Pepper Bacon</i>
BBQ Mushroom Salad (v) 14 <i>Bitter Leaves, English Peas, Black Garlic, Smoked Hen's Egg Yolk</i>

Sandwiches

all served with fries

Fried Chicken Sandwich 18.5 <i>Hot Sauce, Ranch Dressing, Sweet Chilli Peppers,</i> <i>Iceberg Lettuce, American Cheese, Toasted Sesame Bun</i>
Christmas Cheese Toastie 15 <i>Turkey, Stuffing, Cranberry</i>
The George Cheeseburger 20.5 <i>Remoulade Sauce, Tomato, Pickles, Iceberg Lettuce,</i> <i>American Cheese (add Bacon +2) (vegetarian/vegan option available)</i>
Crispy Prawn & Sriracha Sliders 17.5 <i>Maple & Black Pepper Bacon, Lettuce, Tomato, Toasted Brioche Bun</i>



DAILY GRILL SPECIALS

Ask your server for details.

George Classics

Beer Battered Fish & Chips 16/26 <i>Mushy Peas, Tartare Sauce, Lemon</i>
Ploughman's 14.5 <i>Chunk of Cheddar, Branston Pickle, Salad, Pickled Onion, Ham Hock,</i> <i>Crispy Baguette (Add Black Pudding Scotch Egg +7)</i>
Half Goan Spiced Roast Chicken & Chips 25 <i>Mango Ketchup, Toasted Peanuts, Coriander Yoghurt</i>
Game Pie 30 <i>Roasted Potatoes & Braised Red Cabbage</i>
Cumbrian Native Breed Sirloin Steak 38 <i>Watercress, Skinny Fries, Peppercorn Sauce</i>
Paneer or Turkey Curry 19.5/25 <i>Lemon & Cashew Nut Rice, Cucumber Raita, Poppadoms</i>
Stuffed Cabbage 'Choux Farci' (v/ve) 26 <i>Porcini & Barley, Roast Potatoes & Braised Red Cabbage</i>

Sides 6.5

Skinny Fries - Chunky Chips
Braised Red Cabbage - Brussels Sprouts & Chestnuts
Creamed Spinach - Bitter Leaf Salad

Extra Sauces 3.5

Chip Shop Curry Sauce, Bone Marrow Gravy,
Bubbledogs Hot Sauce



You can now book 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.

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Dessert

Christmas Pudding Trifle *Cherries, Grand Marnier Custard, Grated Chocolate, Christmas Pudding* 12

Seasonal Crumble & Custard 10 - Hot Chocolate Fudge Sundae Banana Split 10

Sticky Toffee Pudding, Cornish Clotted Cream 10 - Rice Pudding, Rum Soaked Prunes 10

English Cheeses, Quince & Crackers 16

Afters

Sticky Toffee Old Fashioned13
*Walnut & Brown Butter Buffalo Trace,
PX Sherry, Bitters*

*Irish Coffee10
Jameson, Coffee, Guinness Reduction, Cream

The Fitzrovia14
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

75pp

Snacks & Starters

Warm Parker House Rolls
Caramelised Onion & Roast Garlic Butter

Christmas Stuffing Scotch Egg
Cranberry Mustard

Welsh Rarebit Croquettes

Mains

Game Pie

or

Cumbrian Beef Wellington (+20pp)

served with Braised Red Cabbage & Roast Potatoes

Dessert

Winter Fruits Crumble, Spiced Custard

Vegetarian Feast Menu

All dishes served family style

70pp

Snacks & Starters

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

Cauliflower & Onion Bhajis
Chaat Masala, Tamarind Chutney

Welsh Rarebit Croquettes

Mains

Stuffed Cabbage 'Choux Farci'
Porcini Mushrooms & Barley

served with Braised Red Cabbage & Roast Potatoes

Dessert

Winter Fruits Crumble, Spiced Custard



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