

# THE GEORGE

PUBLIC HOUSE

## Snacks & Starters

Warm Parker House Bread Rolls .....6 <i>Caramelised Onion &amp; Roast Garlic Butter</i>	Atlantic Prawn Cocktail ..... 8.75 <i>Marie Rose, Herb Salad</i>
Welsh Rarebit Croquettes (v) ..... 7	Cured Salmon 'Tartare' ..... 15 <i>Preserved Lemon, Dill, Crème Fraiche, Irish Soda Bread</i>
Black Pudding Scotch Egg ..... 9.5 <i>Oxford Sauce</i>	Buttermilk Fried Chicken ..... 13.75 <i>Blue Cheese, Bubbledogs Hot Sauce</i>
Cauliflower & Onion Bhajis (ve) ..... 8.5 <i>Chaata Masala, Tamarind Chutney</i>	Red Curry Pork Scratchings .....6 <i>Sriracha, Kewpie Mayo, Lime</i>

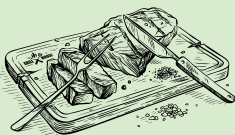
## Salads

Chicken & Bacon Cobb Salad ..... 16.5 <i>Slow Reared Chicken Breast, Ranch Dressing, Fine Herbs, Maple &amp; Black Pepper Bacon</i>
BBQ Mushroom Salad (v) ..... 16.5 <i>Bitter Leaves, 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, Iceberg Lettuce, American Cheese, Toasted Sesame Bun</i>
Chilli & Coriander Cheese Toastie..... 14 <i>Masala Ketchup (add Ham Hock +3)</i>
The George Cheeseburger ..... 20.5 <i>Remoulade Sauce, Tomato, Pickles, Iceberg Lettuce, American Cheese (add Bacon +2) (vegetarian/vegan option available)</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, Crispy Baguette (Add Black Pudding Scotch Egg +7)</i>
Chicken Supreme ..... 26 <i>Jersey Royals, Peas, Broad Beans, Spring Onions, Double Chicken Velouté</i>
Beef & Guinness Pie ..... 26 <i>Clotted Cream Mash, Guinness Gravy, Black Cabbage</i>
Native Breed Sirloin Steak ..... 38 <i>Watercress, Skinny Fries, Peppercorn Sauce</i>
Paneer or Pork Cheek Curry ..... 20.5/25 <i>Lemon &amp; Cashew Nut Rice, Cucumber Raita, Poppadoms</i>
Mushroom & Celeriac Pithivier ..... 28 <i>Sticky Glazed Beetroot, Grilled Hispi Cabbage, Creamy Mash</i>

## Sides 6.75

Skinny Fries - Chunky Chips  
Purple Sprouting Broccoli, Chilli Oil, Crispy Garlic  
Clotted Cream Mash  
Creamed Spinach - Green Salad

### Extra Sauces 3.75

Chip Shop Curry Sauce  
Bone Marrow Gravy  
Peppercorn Sauce  
Bubbledogs Hot Sauce 3.5



You can now book our Private Dining Room, Snug, Glue Pot Bar and Green Room online. 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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PUBLIC HOUSE

## Dessert

All 10

The George Fruit Trifle - Seasonal Crumble & Custard - Hot Chocolate Fudge Sundae Banana Split

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

## Afters

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

Irish Coffee .....11  
*Glendalough Double Barrel Whiskey, Coffee, Guinness Reduction, Cream*

Tipperary .....6  
*Kinahan's Irish Whiskey, Cocchi Di Torino, Chartreuse*

Deluxe martini ..... 15  
*Glendalough Wild Botanical Irish Gin, Cocchi Extra Dry Vermouth,  
Lemon Twist*

Smoked Plum Negroni..... 14  
*Casamigos Mezcal, Cocchi Americano, Suze & Plum*

Tiny Navy Gimlet .....6  
*Navy Strength Gin, Homemade Lime Cordial*

*See our full drinks list for the full range of after dinner drinks, teas & coffee*

## Feast Menu

*All dishes served family style*

60pp

### Snacks & Starters

Black Pudding Scotch Egg  
*Oxford Sauce*

Chilli & Cheese Toastie  
*Masala Ketchup*

Cured Salmon 'Tartare'  
*Preserved Lemon, Dill Crème Fraiche, Irish Soda Bread*

### Mains

Slow-Roasted Beef Shank  
*Served with Creamy Mash, Grilled Hispi Cabbage, Sticky  
Glazed Beetroot*

### Dessert

Seasonal Crumble & Vanilla Custard

## Vegetarian Feast Menu

*All dishes served family style*

50pp

### Snacks & Starters

Chilli & Cheese Toastie  
*Masala Ketchup*

Cauliflower & Onion Bhajis  
*Chaat Masala, Tamarind Chutney*

Raw & Pickled Vegetables  
*Baba Ghanoush*

### Mains

Mushroom & Celeriac Pithivier  
*Porcini Mushrooms & Barley*  
*Served with Creamy Mash, Grilled Hispi Cabbage, Sticky  
Glazed Beetroot*

### Dessert

Seasonal Crumble & Vanilla Custard



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