

THE GEORGE

PUBLIC HOUSE

Snacks & Starters

Warm Parker House Bread Rolls 6
Caramelised Onion & Roast Garlic Butter

Welsh Rarebit Croquettes (v)	7	Cereal Crusted Monkfish Tails	12
		<i>Pickled Jalapeño & Dill Mayo</i>	
Black Pudding Scotch Egg	10	Buttermilk Fried Chicken	13.75
<i>Oxford Sauce</i>		<i>Blue Cheese, Bubbledogs Hot Sauce</i>	
Cauliflower & Onion Bhajis (ve)	8.5	Red Curry Pork Scratchings	6
<i>Chaat Masala, Tamarind Chutney</i>		<i>Sriracha, Kewpie Mayo, Lime</i>	
Atlantic Prawn Cocktail	9.5	Cottage Pie Croquettes	7
<i>Marie Rose, Herb Salad</i>		<i>Homemade Brown Sauce</i>	

Salads

Chicken & Bacon Cobb Salad	17.5
<i>Slow Reared Chicken Breast, Ranch Dressing, Fine Herbs, Maple & Black Pepper Bacon, Sweetcorn</i>	
Warm Roasted Squash Salad (v/ve)	18
<i>Bitter Leaves, Candied Walnuts, Black Garlic Ketchup, Toasted Seeds</i>	

Sandwiches

all served with fries

The George Dog	22
<i>Highland Wagyu Beef Sausage, Guinness Rarebit, Irish Porter Cheese, Irish Mustard, Pickled Cabbage, Guinness Gravy</i>	
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>	
Roasted Chicken Supreme	26
<i>Sweetcorn, Cabbage, Chorizo, Spring Onion, Double Chicken Veloute</i>	
Venison Pie	26
<i>Button Mushrooms, Bacon, Silverskin Onions, Mashed Potato, Buttered Greens</i>	
Native Breed Sirloin Steak	38
<i>Watercress, Skinny Fries, Peppercorn Sauce</i>	
Paneer or Pork Cheek Curry	20.5/25
<i>Basmati Rice, Mango Chutney, Cucumber Raita, Poppadoms</i>	
Roasted Pumpkin & Squash Risotto (v)	18
<i>English Feta, Toasted Seeds</i>	

Sides 6.75

Skinny Fries - Chunky Chips
Buttered Hispi Cabbage
Clotted Cream Mash
Creamed Spinach - Green Salad

Extra Sauces 3.75

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



£1 will be added to your bill for unlimited still or sparkling Belu filtered water. Drink the difference.
See belu.org

THE GEORGE

PUBLIC HOUSE

Dessert

All 10

Apple & Blackberry Crumble & Custard
Hot Chocolate Fudge Sundae Banana Split
Sticky Toffee Pudding, Cornish Clotted Cream
Apricot Eton Mess, Olive Oil, Amaretto Cream
Pear & Almond Trifle

Invisible Trifle 5

*Invisible Trifles are 0% fat and
100% charity.*

*Buying a portion helps Hospitality
Action to support hospitality workers
and their families through ill health
and hard times.*

Hospitality
Action

Afters

'Sticky Toffee Old Fashioned14
Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

Irish Coffee11
Glendalough Double Barrel Whiskey, Coffee, Guinness Reduction, Cream

Ojo De Dios Cafe6
Frozen shot of Cafe Mezcal

Deluxe Martini15
*Glendalough Wild Botanical Irish Gin, Cocchi Extra Dry Vermouth,
Lemon Twist*

Smoked Plum Negroni14
Casamigos Mezcal, Cocchi Americano, Suze & Plum

Tiny Navy Gimlet6
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. Minimum 4 persons.
Feast requires 72h notice for pre-order.*

60pp

Snacks & Starters

Black Pudding Scotch Egg
Oxford Sauce

Chilli & Cheese Toastie
Masala Ketchup

Cereal Crusted Monkfish Tails
Pickled Jalapeno & Dill Mayo

Mains

Whole Roasted Boneless Seabass
*Fennel, Tomato & Basil Stuffing, Capers, Potatoes
& Autumn Vegetables*

&

Slow Cooked Lamb Wellington
*Lamb Fat Carrots, Roasted Beetroot & Feta,
Dauphinoise Potatoes*

Dessert

Seasonal Crumble & Vanilla Custard
&
Sticky Toffee Pudding, Cornish Clotted Cream

Vegetarian Feast

*All dishes served family style.
Feast requires 72h notice for pre-order.*

50pp

Snacks & Starters

Chilli & Cheese Toastie
Masala Ketchup

Cauliflower & Onion Bhajis
Chaat Masala, Tamarind Chutney

Welsh Rarebit Croquettes
Oxford Sauce

Mains

Mushroom & Celeriac Pithivier
With Porcini Mushrooms & Barley
Creamy Mash, Tenderstem Broccoli, Sticky Glazed Beetroot

Dessert

Seasonal Crumble & Vanilla Custard
&
Sticky Toffee Pudding, Cornish Clotted Cream



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.