

# THE GEORGE

PUBLIC HOUSE

## SIGNATURE SERVES



### Irish Coffee 11

*Glendalough Double Barrel Whiskey,  
Coffee, Guinness Reduction, Cream*



### Sticky Toffee Old Fashioned 14

*Brown Butter Buffalo Trace  
Bourbon, PX Sherry, Bitters*

## SEASONAL COCKTAILS



### Spiced Pear Gimlet 14

*Tanqueray No. 10, Pear Brandy,  
Pear, Cardamom & Sage Cordial*

### Spicy Clementine Margarita 14

*Chilli-Infused Lost Explorer  
Tequila, Clementine Sherbet, Lime*

### Cherry Paloma 14

*Casamigos Tequila, Three Cents  
Cherry Soda, Lime*

### Green Apple Highball 14

*Singleton 12, Talisker 10, Green  
Apple Cordial, Sherry, Soda*

### George Of The Jungle 14

*Chairman's Rum, Planteray OFTD, Rhum  
JM, Campari, Pineapple, Lime, Hibiscus*

### 'Promenadier' 15

*Casamigos Blanco, Aperol,  
Cocchi Vermouth Di Torino*

## WINTER WARMERS

### Whiskey Mac Daddy 30

*Johnnie Walker Blue Label,  
King's Ginger Liqueur*

### Sloegrani 14

*Boatyard Sloe Boat Gin,  
Cocchi Torino, Campari*

### Ginger Mezcalita 15

*Lost Explorer Espadin Mezcal,  
Ginger, Lime*

### Hot Toddy 13

*Singleton 12, Apple, Honey,  
Lemon, Ginger, Spices*



## TEMPERATE

### Blood Orange No-Groni 8

*Tanqueray 0.0%, Botivo Aperitif,  
Bitter Concentrate, Blood Orange*

### Saint's Ginger Shandy 7

*Tanqueray 0.0%, Ginger, Lemon,  
Lucky Saint 0.5% Beer*

### George's 00 Margarita 12

*Almave Amber Tequila, Chilli,  
Clementine Sherbet, Lime*

### French '75 8

*Tanqueray 0.0%, Lemon Juice,  
Amie 0.5% Sparkling Rosé*



## BEER & CIDER

### DRAUGHT

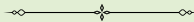
<b>Guinness</b> 4.2%, <i>St. James's Gate Brewery, Dublin</i>	7.5
<b>Singlefin Lager</b> 4% <i>Harbour Brewery, Cornwall</i>	7.4
<b>Devon Red Cider</b> 4.5%, <i>Sandford Orchards, Devon</i>	7
<b>Arctic Sky Cold IPA</b> 4.3%, <i>Harbour Brewery, Cornwall</i>	7.5
<b>1936 Biere, Lager</b> 4.7%, <i>1936, Switzerland</i>	7.7
<b>Morhoch Cornish Pilsner GF</b> 5%, <i>The George x Harbour Brewery, Cornwall</i>	7.7
<b>Blue Moon Belgian Wheat Beer (2/3)</b> 5.4%, <i>Blue Moon Brewery, USA</i>	6.5
<b>Valhalla Red Ale</b> 5%, <i>Sambrooks Brewery, Wandsworth</i>	7.6
<b>Magazine Cover Pale Ale GF</b> 4.2%, <i>Deya Brewery, Cheltenham</i>	7.8
<b>Lucky Saint</b> 0.5%, <i>Bavaria, Germany</i>	7

### CASK

<b>Doom Bar</b> 4%, <i>Sharp's Brewery, Cornwall</i>	7.4
<b>Wandle</b> 3.8%, <i>Sambrooks Brewery, Wandsworth</i>	7
<b>Rotating Seasonal Ale</b> <i>Ask your server</i>	

### CANS & BOTTLES

<b>Fanny's Bramble Apple &amp; Berry Cider</b> 50cl Bottle, 3.8%, <i>Sandford Orchards, Devon</i>	6.5
<b>Guinness 0.0%</b> 54cl Can, <i>St. James's Gate Brewery, Dublin</i>	6.6
<b>Bero, West Coast IPA</b> 35cl Can, 0.5%, <i>USA</i>	5



## PUB SNACKS

<b>Irish Soda Bread</b> <i>Guinness Butter</i> 6.5
<b>Achill Oysters</b> <i>Pickled Apple &amp; Celery, Bronze Fennel</i> 4.5 each / 26 for 6
<b>Black Pudding Scotch Egg</b> <i>Oxford Sauce</i> 11.5
<b>Buttermilk Fried Chicken</b> <i>Blue Cheese Sauce, Bubbledogs Hot Sauce</i> 14.5
<b>Seasonal Vegetable Tempura</b> <i>(v) Honey, Lemon, Sage</i> 9.5
<b>Skinny Fries / Chunky Chips</b> 7