

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

Moscato Gimlet 14

*Nasturtium-Infused Boatyard Gin,
Wood Sorrel Vermouth, Muscat Grape Cordial*

Spicy Peach Margarita 14

*Chilli-Infused Lost Explorer Tequila,
Peach Brandy, Lime*

Oopsie Daisy 14

*Tanqueray 10, Suze,
Elderflower, Fizz*

Pandan Daiquiri 14

*Chairman's Rum, Planteray OFTD, Pandan,
Pineapple - Coconut Milk Clarified*

Strawberry Cheesecake 15

*Chairman's Rum, Rhum JM, Oloroso, Earl Grey,
Strawberry, Lemon - Milk Clarified*

BARTENDER FAVOURITES

Lagerita 14

*Lost Explorer Tequila, Triple Sec,
Lime, Helles Lager*

Cine Mexicano 15

*Casamigos Blanco, Chartreuse, Lacto
Saffron Honey, Pineapple, Lime*

Dirty Tommy's Margarita 14

*Lost Explorer Mezcal, Agave, Lime,
Pickle Juice*

'Promenadier' 7

*Casamigos Blanco, Aperol,
Cocchi Vermouth Di Torino
(Tiny Chaser)*



TEMPERATES

Blood Orange No-Groni 8

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

The Georgetto 8

Lime Cordial, Kefir, Vanilla

George's 00 Margarita 12

*Almave Blanco Tequila, Chilli,
Peach, Lime*

French '75 8

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

BEER & CIDER

DRAUGHT

Guinness 4.2%, <i>St. James's Gate Brewery, Dublin</i>	7.5
Helles Lager 4% <i>Harbour Brewery, Cornwall</i>	7.5
Devon Mist Cider 4.5%, <i>Sandford Orchards, Devon</i>	7.2
Session IPA 4.3%, <i>Harbour Brewery, Cornwall</i>	7.7
1936 Biere, Lager 4.7%, <i>1936, Switzerland</i>	7.8
Morhoch Cornish Pilsner GF 4.6%, <i>The George x Harbour Brewery, Cornwall</i>	7.8
Magazine Cover Pale Ale GF 4.2%, <i>Deya Brewery, Cheltenham</i>	7.9
Lucky Saint 0.5%, <i>Bavaria, Germany</i>	7.6
Seasonal Special <i>Ask your server</i>	

CASK

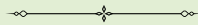
Landlord 4.3%, <i>Timothy Taylor Brewery, Yorkshire</i>	7.8
Wandle 3.8%, <i>Sambrooks Brewery, Wandsworth</i>	7
Rotating Seasonal Ale <i>Ask your server</i>	

CANS & BOTTLES

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

FINE CIDER

NV Oliver's Gold Rush #10 330ml, 6%, <i>Herefordshire</i>	6.5
2024 Yarlington Mill 750ml, 6.6%, <i>The Newt, Somerset</i>	24
2024 Wyvern Wing Cider 750ml, 8%, <i>The Newt, Somerset</i>	30
2020 Two Orchards Traditional Method 750ml, 7.6%, <i>West Sussex</i>	32



PUB SNACKS

Irish Soda Bread *Guinness Butter* 6.5

Gallagher Oysters *Vietnamese Dressing & Olive Oil* 4.75 each / 27 for 6

Black Pudding Scotch Egg *Oxford Sauce* 12

Buttermilk Fried Chicken *Blue Cheese Sauce, Bubbledogs Hot Sauce* 15

Seasonal Vegetable Tempura *(v) Honey, Lemon, Sage* 10

Skinny Fries / Chunky Chips 7