

# 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

### Tomato & Basil Martini 14

*Tomato Infused Boatyard Vodka,  
Cocchi Extra Dry, Basil Oil*

### Spicy Peach Margarita 14

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

### Oopsie Daisy 14

*Tanqueray 10, Sûze,  
Elderflower, Fizz*

### Watermelon Gimlet 14

*ELLK Kew Gardens Gin, Pisco,  
Watermelon Cordial*

### Strawberries & Cream 15

*Chairman's Rum, Strawberry Gin, Earl Grey,  
Strawberry, Lemon & Lime - Milk Clarified & Topped  
With Fizz*

## BARTENDER FAVOURITES

### Lagerita 14

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

### Pink Yuzu Highball 14

*Singleton 12yr, Tio Pepe, Yuzu,  
Raspberry, Soda*

### Dirty Tommy's Margarita 14

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

### Paloma 14

*Casamigos Blanco, Lime, Pink  
Grapefruit Soda*



## TEMPERATES

### Blood Orange No-Groni 8

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

### Fig Leaf Paloma 8

*Almave Ambar Tequila, Elderflower,  
Lime, Fig Leaf Soda*

### 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

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| <b>Guinness</b> 4.2%, <i>St. James's Gate Brewery, Dublin</i>                         | 7.5 |
| <b>Helles Lager</b> 4% <i>Harbour Brewery, Cornwall</i>                               | 7.5 |
| <b>Devon Mist Cider</b> 4.5%, <i>Sandford Orchards, Devon</i>                         | 7.2 |
| <b>Session IPA</b> 4.3%, <i>Harbour Brewery, Cornwall</i>                             | 7.7 |
| <b>1936 Biere, Lager</b> 4.7%, <i>1936, Switzerland</i>                               | 7.8 |
| <b>Morhoch Cornish Pilsner GF</b> 4.6%, <i>The George x Harbour Brewery, Cornwall</i> | 7.8 |
| <b>Steady Rolling Man</b> 5.2%, <i>Deya Brewery, Cheltenham</i>                       | 8.4 |
| <b>Lucky Saint</b> 0.5%, <i>Bavaria, Germany</i>                                      | 7.6 |
| <b>Seasonal Special</b> <i>Ask your server</i>                                        |     |

### CASK

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>Landlord, Pale Ale</b> 4.3%, <i>Timothy Taylor Brewery, Yorkshire</i> | 7.8 |
| <b>London Lush, Golden Ale</b> 3.8%, <i>London Brewing Co.</i>           | 7.2 |
| <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   |

### FINE CIDER

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