

THE GEORGE

PUBLIC HOUSE

BELLINI 11
*Seasonal Fruit Purée,
Champagne Cordial, Fizz*

OOPSIE DAISY 14
*Tanqueray 10, Suze,
Elderflower, Fizz*

BLOODY MARY 12
*Ketel One, Tomato Juice,
Spice, Lemon*

SNACKS & STARTERS

SOURDOUGH BREAD *Smoked Butter* 5
SODA BREAD *Guinness Butter* 6.5
GALLAGHERS OYSTERS *Vietnamese Dressing & Olive Oil* 4.75 each / 27 for 6
VEGETABLE TEMPURA (v) *Honey, Lemon, Sage* 10.5
ATLANTIC PRAWN COCKTAIL *Marie Rose, Herb Salad* 11
BLACK PUDDING SCOTCH EGG *Oxford Sauce* 12.5
BUTTERMILK FRIED CHICKEN *Blue Cheese Sauce, Bubbledogs Hot Sauce* 15

CLASSICS

BEER BATTERED FISH & CHIPS *Mushy Peas, Tartare Sauce* 26
THE GEORGE BURGER *Caramelised Onions, Confit Garlic, Chive Cream Cheese, Fries* 22.5
FRIED CHICKEN SANDWICH *Hot Honey, Soy Chilli Garlic Crisp, White Cabbage Slaw, Ranch, Fries* 22
PARMESAN FILLED RAVIOLO (v) *Caponata, Gordal Olive & Basil* 16

ROASTS

All served with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding

NATIVE RUMP OF BEEF *Bone Marrow Gravy, Horseradish Cream* 35
SLOW ROASTED PORK BELLY *Fennel, Coriander, Burnt Apple Sauce* 32
BARBECUED HALF CHICKEN *Garlic & Herb Butter (for 2 to share)* 48
BARBECUED CELERIAC (V/Ve) *Roast Trimmings, Mushroom Sauce* 28

SUNDAY ROAST SHARER BOARD *A selection of roast meats with all the trimmings (minimum 2 people)* 37.5pp

SIDES - 7 EACH

*Skinny Fries - Chunky Chips - Creamed Spinach - Roast Potatoes -
Cauliflower Cheese* 7.5

SAUCES - 4 EACH

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

*£1 will be optionally added to your bill for unlimited still or sparkling Belu filtered water. Drink the difference. See belu.org
Please speak to your server regarding any allergy concerns. A discretionary 14.5% gratuity will be added to your bill. All prices include VAT.*

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DESSERTS

STICKY TOFFEE PUDDING *Cornish Clotted Cream* 12

APPLE CRUMBLE *Vanilla Custard* 12

INVISIBLE TRIFLE 5

This dessert has 0% fat and 100% charity.

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



AFTERS

IRISH COFFEE 11

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

STICKY TOFFEE OLD FASHIONED 14

Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

THE DON'S OLD FASHIONED 30

Don Julio 1942, Grand Marnier, Cocchi Barolo Chinato

ROYAL MANHATTAN 30

Johnnie Walker Blue Label, Cocchi Barolo Chinato, Maraschino, Orange Oils

DESSERT WINE

SAUTERNES 15 (100ML) / 56 (HALF BTL)

Château Reyne-Vigneau, Bordeaux, France 2020

10YO TAWNY PORT 11 (100ML) / 82 (BTL)

Graham's, Douro, Portugal

TOKAJI LATE HARVEST 67 (HALF BTL)

Mylitta, Dobogó, Hungary 2022



[View Allergens](#)

