

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

Tonka-Nut Gimlet 14

*Tanqueray 10 Gin, Pisco,
Coconut & Tonka Bean Cordial*

Spicy Clementine Margarita 14

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

Midnight Mule 14

*Boatyard Gin, Pisco, Kefir Lime,
Manuka Tea, Apple & Ginger Soda*

Ordnance #18 15

*Tanqueray, Blackberry & Almond, Milk
Clarified and Topped with Westwell English Fizz*

Amaretto Sour 14

*Cherry Amaretto, Rooibos Tea,
Lemon, Yoghurt Foam*

BARTENDER FAVOURITES

Apples & Pears 14

*Singleton 12yr, Campari, Apple & Pear,
Sparkling Darjeeling Tea*

Pomegranate Zombie 15

*Chairman's Rum, OFTD Rum, Falernum,
Pomegranate, Kirsch, Bitters, Lime*

Gooseberry Fool 15

*Singleton 12yr, Frangelico, Tio Pepe,
Clarified Custard, Gooseberry & Tonka Soda*

Dirty Tommy's 14

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



TEMPERATES

Blood Orange No-Groni 8

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

Saicho Spritz 8

*Apple & Pear Cordial, Saicho Darjeeling
Sparkling Tea*

George's 0.0 Margarita 12

*Almave Blanco Tequila, Chilli,
Clementine Sherbet, 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
Harbour Peach 4%, <i>Harbour Brewery, Cornwall</i>	7.8
1936 Biere, Lager 4.7%, 1936, <i>Switzerland</i>	7.8
Morhoch Cornish Pilsner GF 4.6%, <i>The George x Harbour Brewery, Cornwall</i>	7.8
Magazine Cover 4.2%, <i>Deya Brewery, Cheltenham</i>	7.9
Upright Session IPA 4%, <i>London Brewing Company, London</i>	7.9
Lucky Saint 0.5%, <i>Bavaria, Germany</i>	7.6
Seasonal Special <i>Ask your server</i>	

CASK

Landlord, Pale Ale 4.3%, <i>Timothy Taylor Brewery, Yorkshire</i>	7.8
Beer Street, Best Bitter 4%, <i>London Brewing Co.</i>	7.4
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

Sourdough *Smoked Butter* 5

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

Black Pudding Scotch Egg *Oxford Sauce* 12.5

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

Vegetable Tempura (v) *Honey, Lemon, Sage* 10.5

Skinny Fries / Chunky Chips 7