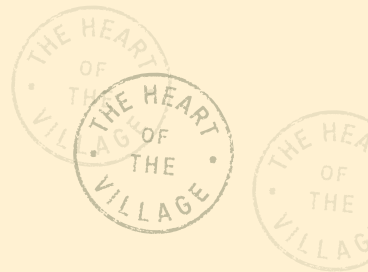


THE
GEORGE
PUBLIC HOUSE



served 16:00-21:00

Nibbles

Hummus & Flatbread (V) 7.50
Hummus, toasted flatbread and crudité's

Mixed Olives (V) 6.50
A selection of black and green olives

Honey-Glazed Chorizo (GF) 7
Mrs B's honey, chorizo

Focaccia & Dips (V) 6
Olive oil, pesto and aged balsamic

Sausage Stick (GF) 2.50 each
Honey mustard

Starters

Beetroot & Goat's Cheese Salad 9
Beetroot three ways, candied and pickled walnut, chicory (GF) (VG)

Chicken Liver Parfait 11
Onion marmalade, focaccia crisp

Burrata (VG) 12
Summer heirloom tomato chutney, toasted almonds, crispbread

Chilli & Garlic Tiger Prawns (GF) 14
Chilli and garlic-infused tiger prawns, lime and caper dressing

Chicken Satay Skewers (GF) 11
Chargrilled chicken skewers, peanut dressing, burnt lime

Scotch Egg 9
The George Scotch egg, celeriac slaw, pickles

Salt & Pepper Sausage Roll 7
House-made brown sauce

Peking Ribs (GF) 11
Slow-braised pork ribs in Asian master stock, Asian slaw

Chargrilled Asparagus & Parma Ham 9
Asparagus spears wrapped in Parma ham, crispy poached egg, buttermilk

Scallops (GF) 13
Seared scallops, curried cauliflower purée, onion bhaji, pickled raisin

Sides

Triple-Cooked Chips (GF) (VE) 5

Fries (GF) (VE) 4.50

Seasonal Buttered Potatoes (GF) 6

Tenderstem Broccoli (GF) (VE) 6

Garlic-Buttered Fine Beans (GF) 6



Kitchen opening times

11:00am till 9:00pm Monday - Saturday
11:00am till 7:00pm Sunday

THE
GEORGE
PUBLIC HOUSE

Large Plates

Free-Range Roast Chicken Breast (GF) 17

Potato pressing, truffle, mushroom, Madeira jus

Crispy Old Spot Pork Fillet (GF) 16

Creamed cabbage and bacon, black pudding, confit apple

Fish & Chips 15.50

Timothy Taylor-battered catch of the day, real chips, homemade mushy peas

Beef Burger 15

Classic beef burger, burger relish, cheese, bacon, pickles, served with fries

Lobster & Crayfish Risotto (GF) 23

Butter-poached lobster, shellfish risotto

Nut-Crusted Cod (GF) 19

Crushed new-season potato, fine beans

Duck Breast (GF) 24

Spring onion mash, asparagus, raspberry jus

Rack of Lamb (GF) 25

Fondant potato, braised gem heart, Niçoise jus

8 oz Fillet (GF) 28

Confit vine tomatoes, mushrooms, chips, peppercorn sauce, watercress

10 oz Rib-Eye (GF) 25

Confit vine tomatoes, mushrooms, chips, peppercorn sauce, watercress

Truffle Pappardelle Pasta (V) 18

Fresh spring truffle, house-made pasta

PIZZETTAS

Garlic & Truffle.....11

Tomato & Mozzarella.....7

Parma Ham & Goat's Cheese.....8

Hot Honey & Pepperoni.....8

DESSERTS

Sticky Toffee Pudding 9

Clotted cream

Salted Peanut & Chocolate Tart 11

Strawberry Cheesecake 10

Dark Chocolate Mousse (VE) 10

Passion fruit



Please let your server know about any allergies or dietary requirements.

(VG) Vegetarian (V) Vegan
(GF) Gluten Free.

