OUR MENU

Apéritif

Spritz, Limoncello, Aperol, Hugo or Campari	£9.50
Negroni, Gin, Vermouth Rosso, Campari	£13.00
Kir Royal, Champagne, Crème de Cassis	£13.00
French 75, Gin, Lemon Juice, Champagne	£13.75
Selection of Olives, Marinated Mixed (vg)	£5.45
Cashew Nuts, Salt & Pepper Flavour (vg)	£3.95
Sweet Chilli Rice Crackers, Sweet (vg)	£3.30

The George's Small Plates

Perfect for sharing or enjoying as a light meal.
£7.95 each or any 3 for £20.00, with a choice of:

Panko Calamari
Crispy Duck Pancakes
Pork Belly Bites
Chicken Wings
Pigs in Blankets
Halloumi Popcorn

Our menu changes daily so there are always new flavours throughout the week. Our Small Plates Menu will give you all of today's selections.

Starters

Today's Soup, Homemade Bread (v)	£7.25
Pressed Lamb Belly, Baba Ganoush, Pomegranate	£9.25
Sriracha Smoked Mackerel, Crème Fraîche, Rosemary Focaccia	£8.85
Twice Baked Smoked Cheddar Soufflé, Mustard Sauce, Crispy Leeks (v)	£9.75
Our Own Chicken Liver Parfait, Toasted Fig Bread	£8.85
French Classic Moules Marinières, Homemade Bread (Starter) / Skinny Fries (Main)	£9.50 / £21.50

Mains

Medallions of Beef Fillet, Dauphinoise Potato, Fine Beans, Diane Sauce	£33.50
Supreme of Chicken, Fondant Potato, Wild Mushroom & Parsley Sauce	£22.00
Braised Beef Short Rib, Garlic Mash, Red Wine Sauce	£26.00
Venison Bourguignon, Dijon Mash, Seasonal Buttered Greens	£19.50
10oz Sirloin Steak, Roasted Mushroom, Tomato, Onion Rings, Skinny Fries or Fat Chips	£29.95
Add a Sauce? Peppercorn, Blue Cheese, Béarnaise or Diane	£2.75

Pub Classics

Beer Battered Haddock, Hand Cut Chips, Crushed Garden Peas, Homemade Tartare Sauce	£19.50
Cumberland Sausages & Mash, Buttered Greens, Onion Gravy	£19.50
The George's Fish Pie, Buttered Greens	£22.50

Fresh From The Boat

Today's Special Fish, See Specials Board	£poa

Your server will be happy to tell you about today's special fish.

Side Orders

Choose From, Mixed Salad, French Fries, Hand Cut Chips, Onion Rings, Buttered Fine Beans	£4.95 each

All side orders are (V)

NOTIFY STAFF OF ANY ALLERGIES OR INTOLERANCES

LOOK FOR THE SYMBOLS TO FIND SUITABLE VEGETARIAN-FRIENDLY OPTIONS

Sharing Boards For Two

Starter / Main Course £16.00 / £29.95

ALL SERVED WITH ARTISAN COTSWOLD CRUNCH BREAD

Italian Antipasti, Meat Selection, Baked Camembert, Sun Blushed Tomatoes, Artichokes, Crostini, Cornichons

Fish Rich, Tempura Prawns, Whole Tail Scampi, Smoked Salmon, Prawns Marie Rose

Vegetarian/Vegan

Sun Blushed Tomato & Artichoke Risotto, Burrata, Balsamic (v)	£9.75 / £19.50
Pan Fried Halloumi, Roasted Mediterranean Vegetables & New Potatoes, Pesto (v)	£19.50
Sweet Potato & Chickpea Curry, Pilaf Rice (vg)	£19.50
Carrot Pithivier, Spiced Marmalade, Rocket & Pine Nut Salad, Basil Oil (vg)	£19.50

Why not gift a voucher?
AVAILABLE FROM RECEPTION
£25

The George Food Society

Join a community of food and wine lovers. Our Food Society evenings feature seasonal menus with expertly paired wines. A long-standing favourite at The Joiners, our sister restaurant, they're now coming to The George.

Scan the QR or visit **www.thegeorgegreatoxendon.co.uk** to subscribe and be the first to hear about upcoming **Food Society** evenings, offers and news.

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BRASSERIE & BAR

thegeorge

BRASSERIE & BAR

AUBERGE MENU

Magnificent three course plat du jour menu, for lunch and dinner, every Monday, Tuesday and Wednesday.

FISH'N'CHIP FRIDAY

Glorious crispy haddock in our special beer batter and a glass of house wine every Friday lunch time.

SUNDAY LUNCH

Dry aged sirloin of beef or free range roasted loin of pork, the perfect Sunday lunch with family.

EXCLUSIVE USE

Hire The George for weddings, private celebrations and business events, tailored to suit your needs.

Why not gift a voucher?

AVAILABLE FROM RECEPTION

£25

PUDDINGS

Desserts

Soufflé of the Day, Ice Cream (v) £8.75

Today's Crème Brûlée, Shortbread Biscuit (v) £8.75

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (v) £8.75

Cinnamon Cheesecake, Vanilla Ice Cream (vg) £8.75

Noel's Luxurious Ice Cream & Sorbet (v) £1.95
(per scoop)

Today's Special Desserts, Please See Board
Your server will be happy to tell you about today's specials desserts.

Dessert Wines

	50ml	1/2 Bottle
Château Briatte, Sauternes – France	£6.50	£40.00
Richly-textured with a vibrant flash of zest.		
Elysium Black Muscat – California	£6.95	£43.00
Virtually black in colour, with a rose-like aroma, intense rich velvety fruit.		
Chenin Blanc, Late Harvest Joostenberg Estate – South Africa	£7.95	£48.00
The nose and palate are characterised by honeycomb and pineapple flavours.		

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Cheeses

EXPLORE THE FLAVOUR OF LOCALLY CRAFTED ARTISAN CHEESES.

Artisan Cheese Selection, Grapes, Celery, Homemade Chutney, Cheese Crackers £13.00

Port

	50ml
Ruby Port, Corney & Barrow	£6.50
Huge amount of depth and backbone to this finely tuned Port.	
Croft Late Bottled, 2018 Vintage	£7.50
Juicy, luscious and with excellent ripe fruit, this is a balanced wine.	
20 year old Tawny Port, Corney & Barrow	£8.00
Orange rind and almond notes, fresh, with a long, warming finish.	

Hot Drinks

Café: Americano £3.70 - Cappuccino £3.95
Double Espresso £3.50 - Macchiato £3.50
Flat White £3.95 - Latte £3.95 - Hot Chocolate £3.95

Hot Beverages: Tea £3.20 - Herbal Tea £3.50

After Dinner Tipples

Brandys: Courvoisier VS £4.50 - Courvoisier XO £10.00

Liquor Coffee, Hot Coffee with Amaretto, Tia Maria, Baileys, Cointreau or Jamesons, Cream £7.95

Old Fashioned, Bourbon Whisky, Aromatic Bitters, a touch of Sugar and Orange £9.50

Espresso Martini, Vodka, Freshly Brewed Espresso (cooled), Coffee Liqueur, Simple Syrup £10.50

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