

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

Our menu changes daily so there are always new flavours throughout the week, your server will be happy to tell you about today's small plates.

Starters

Today's Soup , Homemade Bread (v)	£7.25
Twice Baked Smoked Cheddar Soufflé , Mustard Sauce, Crispy Leeks (v)	£9.75
Ox Cheek Croquette , Tallow Chimichurri, Pickled Shallots	£9.25
Tempura Battered Cod Cheeks , Pea Purée, Pomme Paille	£9.25
French Classic Moules Marinières , Homemade Bread (Starter) / Skinny Fries (Main)	£9.50 / £21.50
Our Own Chicken Liver Parfait , Fennel & Sultana Focaccia	£8.85

NOTIFY STAFF OF ANY ALLERGIES OR INTOLERANCES

Mains

Supreme of Chicken , Pea, Pancetta & Black Garlic Risotto	£22.00
Medallions of Beef Fillet , Dauphinoise Potato, Fine Beans, Diane Sauce	£33.50
Beef Ragu , Gnocchi, Aged Parmesan	£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

Confit Pork Belly , Charred Hispi Cabbage, Fondant Potato, Apple Puree, Cider Jus	£22.50
Calves Liver , Dry Cured Bacon, Mash, Red Wine Sauce	£23.90

Fresh From The Boat

Today's Special Fish , See Specials Board	£poa
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Your server will be happy to tell you about today's special fish.

Pub Classics

Beer Battered Haddock , Hand Cut Chips, Crushed Garden Peas, Homemade Tartare Sauce	£19.50
Chicken Caesar Salad , Cos Lettuce, Caesar Dressing, Croutons, Parmesan Shavings	£19.50
Cumberland Sausages & Mash , Buttered Greens, Onion Gravy	£19.50

Side Orders

Choose From , Mixed Salad, French Fries, Hand Cut Chips, Onion Rings, Buttered Fine Beans	£4.95 each
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All side orders are (v)

LOOK FOR THE SYMBOLS TO FIND SUITABLE VEGETARIAN-FRIENDLY OPTIONS

Sharing Boards For Two

Starter / Main Course	£15.00 / £28.00
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	
Ploughman's Platter , Ham, Cheddar, Stilton, Pork Pie, Gherkins, Chutney	
(Ploughman's only available at Lunchtime)	

Vegetarian/Vegan

Asparagus, Spinach & Goats Cheese Risotto , Watercress (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



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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.

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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
Strawberry Cheesecake, Raspberry Sorbet (vg)	£8.75
Noel's Luxurious Ice Cream & Sorbet (v) (per scoop)	£1.95

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	£7.95	£48.00
Joostenberg Estate – South Africa		
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, £13.00
Homemade Chutney, Cheese Crackers

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

Espresso £3.20 - Double Espresso £3.50

Flat White £3.95 - Latte £3.95 - Liquor Coffee £7.95

Hot Beverages: Tea £3.20 - Herbal Tea £3.50

After Dinner Tipples

Brandys: Courvoisier VS £4.50 - Janneau VSOP £6.90

Liquor Coffee, Hot Coffee with Amaretto, £7.95

Tia Maria, Baileys, Cointreau or Jamesons, Cream

Amaretto Sour, Lime Juice, Egg White, £10.50

Simple Syrup, Angostura Bitters

Espresso Martini, Vodka, Freshly Brewed £10.50

Espresso (cooled), Coffee Liqueur, Simple Syrup

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