dinner Menu

Set in the heart of Wraysbury, The George of Wraysbury is a relaxed village gastropub serving freshly prepared food made with quality ingredients. Whether you're joining us for a quick meal or popping in for a drink, we hope you enjoy great food, good company, and a warm atmosphere.

If you have any dietary requirements, allergies, or would like a recommendation from our menu or drinks list, please don't hesitate to ask a member of our team.

We hope you enjoy your meal.

THE GEORGE
OF WRAYSBURY

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WHILE YOU WAIT

Mixed olives. **£5.00**

Spicy fried chicken, lime & coriander yoghurt. **£6.00**

Hummus, tahini & flatbread. **£6.00**

Tomato & Cheese Pizzetta **£5.00**

Focaccia, salted butter & roasted garlic. **£6.00**

Crisp fried brie with cranberry chutney. **V £6.00**

STARTERS

Cream of mushroom soup. **GFO/V**
£8.00

Salt & pepper squid, oak smoked garlic & lemon ailoli.
£10.00

Roast field mushroom, caramelised goats cheese & piperade. **GF/V**
£9.00

Prawn & avocado cocktail, granary bread.
£10.00

Beetroot with pear, ricotta & walnut. **GF/V**
£9.00

Scotch egg with coronation mayonnaise.
£9.00

Tempura tiger prawn with Vietnamese dip.
£10.00

Hot spiced honey chicken wings.
£8.00

PIES

Beef pie served with creamy mash.
£22.00

Chicken ham & leek pie with creamy mash.
£21.00

Cottage pie served with carrots. **GF**
£19.00

SALADS

Crispy Duck leg, beans sprout & cashew nut salad, honey, soy & ginger dressing. **DF**
£17.50

Chicken skewer, Caesar salad.
£17.50

Lamb Kofta, Greek salad, mint yoghurt & flatbread.
£17.50

Grilled Halloumi, cucumber, pecans, raisins & avocado salad. **GF/V**
£15.50

Food allergies & Intolerances; please speak to the manager about the ingredients in your meal when making your order.
GF/GFO Gluten free/Option DF/DFO Dairy free/Option V Vegetarian VGN/VGNO Vegan/Option
A discretionary 10.00% service charge will be added to your bill.

THE GEORGE 30 DAY DRY AGED SCOTTISH STEAKS

(All steaks are served with fries, flat mushroom, roast tomato, shallots and rocket Parmesan salad with a choice of peppercorn sauce or garlic herb butter)

10oz Sirloin Steak. **£38.00**

9oz Fillet Steak. **£42.00**

10oz Rib Eye Steak. **£40.00**

Chateau Briand (Serves 2) **£70.00**

Côte de Boeuf (Serves 2 people) **£80.00**

BURGER JOINT

(All served with fries)

Beef burger, baby gem, cucumbers & with cheddar cheese.
£19.00

The George fried chicken burger, baby gem, slaw & gherkins.
£18.00

Lamb burger, chilli cheddar cheese, baby gem & gherkins.
£19.00

MAIN

Chicken Schnitzel, rocket salad with garlic butter & fries.
£19.00

Escalope of salmon, tenderstem broccoli, herb-crushed baby potatoes & tomato & basil dressing.
GF/DF
£25.00

Lamb rack, basil mash potato, tenderstem broccoli & jus.
£29.00

Chicken curry, long grain rice & mango chutney.
GF/DFO
£18.00

Ox cheeks beef bourguignon, pomme purée, caramelised carrots & baby onion. **GF**
£30.00

Beer battered catch of the day, chunky chips, pea purée & tartare sauce. **DF/GFO**
£19.00

Cauliflower, sweet potato & chickpea makhani, cumin-scented rice & mango chutney. **VGN**
£18.00

Roast cod fillet, crayfish tail & tarragon risotto with tender stem.**GF**
£28.00

Gloucester Old Spot sausage, mash & onion gravy.
£18.00

Soy & honey glazed pork shoulder served with caramelised apple & creamy cauliflower cheese.
£25.00

SIDES

Potatoes: Herb Crushed Baby Potatoes **V £5** Chunky Chips **V £6.** Frites **V £5**

Honey glazed carrot **GF/DF £5** Tenderstem broccoli with harissa butter. **V £6**

Macaroni cheese **£4.50** Cauliflower cheese **V £4.50** Onion rings **V £4.50**

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