

George Est. 2012
PAYNE
PUBLIC HOUSE



MENU



STARTERS

Pea, Mint & Feta Croquettes

Crispy & golden pea croquettes with whipped feta, minted yogurt, pickled shallots, and pea shoots **(v)** £6.5

Hot Smoked Trout Rilette

Flaked hot smoked trout with lemon, dill, and capers, served on toasted sourdough with cucumber ribbons **(ngcio)** £9

Crispy Oyster Mushroom

Crispy oyster mushrooms tossed in hot sauce with spring onion, sesame, and garlic mayo **(v)(vgo)(ngcio)** £8.5

Crispy Pork Belly Bites

Sticky apple and cider-glazed pork belly with fennel slaw and wholegrain mustard mayonnaise **(ngcio)** £8

Charred Hispi Cabbage

Flame-charred hispi cabbage with red pepper romesco, toasted almonds, and herb oil **(vg)(ngci)** £9

Chicken Wings

Crispy chicken wings tossed in hot sauce with spring onion, sesame, and garlic mayo £10

SANDWICHES

All served with a choice of salad or skin-on fries

Roast Beef & Horseradish

Roast beef with caramelised onions, rocket and horseradish cream on toasted sourdough £13

Fish Finger Sandwich

House made fish finger sandwich with tartar sauce & salad £12

Halloumi & Roasted Veg

Grilled halloumi with roasted vegetables, pesto and sun-dried tomatoes on toasted sourdough **(v)** £12

Chicken BLT

Roast chicken, smoked streaky bacon, gem lettuce, beef tomato and garlic mayo on toasted sourdough £12

MAINS

Pan-Roasted Chicken Supreme

Roast chicken breast with crushed new potatoes, spring greens, garlic butter, and roasting jus **(ngci)** £17

Beer-Battered Market Fish & Chips

Crisp battered fish with triple-cooked chips, minted peas, tartare sauce, and curry sauce **(ngcio)** £18

Summer Vegetable Gnocchi

Soft pillows of gnocchi sautéed in nut brown butter with roasted hazelnuts and fresh lemon juice **(v)(vgo)(ngcio)** £16

Ale-Braised Featherblade of Beef

Slow-braised beef featherblade with creamed potato, glazed carrots, crispy onions, and red wine gravy £20

The George Payne Burger

Chargrilled beef or veggie burger with smoked cheddar, burger sauce, gem lettuce, pickles, and skin-on fries **(vo)(vgo)(ngcio)** £16

Spring Vegetable & Butterbean Pie

Green vegetable and butterbean pie served with new potatoes, tenderstem broccoli and a roasted vegetable gravy **(vg)** £16

SIDES

Triple-Cooked Chips

Crisp, fluffy and lightly seasoned **(vg)(ngcio)** £5

Chilli & Garlic Tenderstem

Tenderstem broccoli tossed with chilli, garlic and olive oil **(vg)(ngci)** £5

New Potatoes with Herb Butter

Buttered new potatoes with chopped garden herbs **(v)(vgo)(ngci)** £5

Buttered Spring Greens

Seasonal greens finished with butter and sea salt **(v)(vg)(ngcio)** £5

House Salad

Mixed leaves, cucumber, radish and shallots with house dressing **(vg)(ngci)** £5

Truffle & Parmesan Fries

Skin-on fries with truffle seasoning and grated parmesan **(v)(ngcio)** £5

Please inform us of any allergies, intolerances or special dietary requirements before placing

v= vegetarian, **vo**= vegetarian option, **vg**= vegan, **vgo**= vegan option,

ngci= non gluten containing ingredients