

eating out go!



You'll be sure of a warm welcome at The George Inn on The High Street, Old Oxford

A gastronomic gem that is full of charm

The George Inn

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Old Oxford

Surrey

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A charming rural pub in the heart of Old Oxford, The George Inn extends a warm welcome to its customers.

With a watchword of customer service, expect to be well looked after and should you have any special requirements or just something you particularly fancy, providing you discuss them at time of booking, the staff will make every endeavour to help.

With a master chef in the kitchen who is passionate about his food, they are proud of being

able to offer quality locally-sourced and home-cooked dishes which range from traditional pub favourites such as beef and Badger (ale naturally) pie to sophisticated crab and lobster dishes. One of the restaurant's highlights is a chef's table every couple of months, which is a much sought-after gourmet event and booked out early.

Having arrived on a typically damp British summer evening, we chose to sit inside over-looking the terraced decking outside and over a pleasant glass of house wine we chose our meal from the special Selection on the menu. I can heartily recommend the fresh English asparagus which was served with butter and parmesan shavings and my husband equally enjoyed his very generous portion of the chef's

pâté served with herb toast - wonderfully crisp white and wholemeal rusks - a perfect foil for the rich smooth meat.

For our main courses Peter decided to take the chef's recommendation of cod parcelled in bacon with chorizo and I couldn't resist the fruity lamb rump - Kentish lamb served on a bed of mash with rocket, surrounded with a redcurrant sauce - delicious. Our meal was accompanied with a dish of beautifully prepared fresh vegetables which were perfectly cooked - even the humble cabbage had a little something extra to its flavour.

There was a good selection of desserts on offer and starting this month there will also be seasonal chef's specials such as raspberry roulade (if you can find room!). Sunday lunch and children's

meals are also on offer and if you want to organise a bit of a do, bespoke functions and group bookings are catered for.

Margaret McKerron

At a glance

Cost for two (two courses and bottle of wine, not including discretionary tip): £54.85

Services: Prompt and helpful

Value for money: Good quality

Vegetarian: At least four choices

Parking: At rear of pub in car park

Disabled access: Yes

Opening hours: Monday to

Thursday: noon to 3pm and 6pm

to 10pm, Friday and Saturday:

noon to 10pm, Sunday: noon to

7.30pm

Bonus: Lovely rusks - not a soggy

bit of toast in sight

