

# The GEORGE

IN THE STRAND

## Bar Snacks

- Nocellara olives | 4.5
- Smoked Almonds | 6.0
- Vadouvian Scallops, samphire, tapioca cracker | 9.5
- Beef shin croquettes, horseradish cream | 9.5
- Whipped stilton, celery, salted cracker | 8
- Devils on horseback, mango chutney | 7

## Starters

- Venison and duck scotch egg, curry ketchup | 9.5
- Epic prawn, caviar, baby vegetables salad, cocktail sauce | 14.5
- Grilled courgettes, lentil fritter, mint coconut yogurt, harissa | 9.5
- Devilled kidney on toast | 9
- Grilled polenta, asparagus, ricotta, fennel and black olives granola | 10.5

## Mains

- Rabbit and leek pie, mash, wholegrain mustard and sherry sauce | 23
- Roast turbot, mussels, capers and potted shrimp | 29
- Black rice, asparagus, artichoke, saffron aioli | 17
- Lemon and rosemary chicken schnitzel, parmentier salad | 18
- Carrot tart, white bean, broccoli and goats curd | 15.5
- Lemon sole, remoulade, hand cut chips | 21

## From the grill

- 8oz Fillet steak | 32
- 10oz Sirloin steak | 26
- Dry aged rump steak | 22.5
- Epic prawns | 24
- Dry aged rack of lamb | 30
- Ayrshire dry aged pork cutlet | 20

Choice of sauces: Bearnaise, Madeira and truffle sauce, Peppercorn sauce, Sauce Robert, Garlic and herb butter, Jalapeno and lime butter, Café de Paris

## Sides

- Aligot potatoes | 8
- Ratatouille | 6
- Kale, truffle oil, parmesan | 6
- Hand cut chips | 6
- Avocado and rocket salad, lemon dressing | 6



### SCAN THE QR

- for allergen & kcal info, ask a member of the team for a calorie menu.

Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/ debit card or tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more info.