

The GEORGE

IN THE STRAND

Bar Snacks

Gordal olives | 6
Smoked Almonds | 6
Whipped stilton, celery , salted cracker | 8
Duck & venison scotch egg | 9.5

Starters

Grilled Octopus, pea veloute, crispy chickpeas | 19
Aubergine, orange, pomegranate & almond salad | 11.5
Seared Scallops, spinach, vadouvan curry | 16.5
Deville duck livers, grape mustard, dripping toast | 9.5
Cauliflower croquettes, chive mayo | 9.5

Mains

Truffle roasted poussin, hand cut chips, tarragon & Maderia jus | 24
Smoked haddock & salmon pie, baby carrots & peas | 24
Monkfish 'fish and chips', remoulade sauce | 30
Grilled duck breast, duck confit pastilla, broccoli, date jam | 27
Panfried halibut, Pommes Anna, red wine sauce, celery, chicken skin | 36
Vegan gnocchi, oyster mushroom, cremata verde | 20

From the grill

*30 day dry aged Scotch Steaks sourced by John Gilmours of East Lothian
served with watercress, garlic & herb butter or peppercorn sauce*

Flat Iron steak | 26 Rump steak | 28 Sirloin steak | 30

Sides

Hand cut chips | 6
Little gem, pea, radish & watercress | 6
Kale , pinenuts & roast garlic crisps | 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.