

PUDDINGS

Cherry, almond & coconut crumble, plant based vanilla bean custard (vg) 8.5 Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream (v) 9.1 Caramelised white chocolate panna cotta, coffee syrup, Biscoff crumb 10 Treacle tart, stem ginger, clotted cream (v) 9.5 Hay aged Witheridge cheese, apricot & thyme Bakewell tart 10

AFTER DINNER DRINKS

Espresso Martini 12

Woodford Old Fashioned 13

Negroni 12

Courvoisier XO Imperial 7.25

Johnnie Walker Blue Label 18.00

Oban 14 Y.O 9.25

Taylor Fine Ruby Port 6.45

Amaretto Disaronno 5.65

SWEET WINES 100ml

Monbazillac, Domaine de l'Ancienne Cure (vg) 7.35

Banyuls, Clos de Paulilles, Château de Jau (vg) 7.45



SCAN THE QR CODE

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

Adults need around 2000kcal a day. A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debitcard ortips are paid infull toour teammembers. 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.

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