

The GEORGE

IN THE STRAND

Starters

- Gordal olives | 6
- Smoked Almonds | 6
- Beef shin croquettes, horseradish cream | 9.5
- Seared Scallops, samphire & harissa | 14.5
- Devilled kidney on toast | 9
- Polenta, wild mushrooms, goats curd, fennel and black olive granola | 10.5
- Indian spiced vegetable & chickpea soup, grilled flatbread | 9

Mains

- Roast Turbot fillet, mussels, capers and potted shrimp | 34
- Black rice, grilled artichoke, spinach | 18
- Fish and chips, crushed peas, remoulade sauce | 22
- The George Burger, smoked bacon, brie, red pepper relish, fries | 20

Roasts

All served with roast potatoes, maple-roasted carrots, wilted greens, parsnip puree, Yorkshire pudding (except vegan roast), gravy

- Roast pork belly, apple sauce | 22
- Roast chicken, bread sauce | 22
- Roast sirloin of beef, horseradish cream | 24.5
- Vegan squash & chestnut Wellington | 19.5

Sides

- Roast potatoes | 6
- Pigs in blankets | 7
- Cauliflower cheese | 7
- Hand cut chips | 6
- Avocado, radish & rocket salad | 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.