

The
GEORGE
IN THE STRAND

Starters

- Smoked Almonds | 6
Gordal olives | 6
Seared Scallops, spinach & vadouvan curry | 16.5
Devilled duck livers, grain mustard, dripping toast | 9.5
Vegan feta, aubergine, orange, pomegranate & almond salad | 11.5
Duck & venison scotch egg | 9.5

Mains

- Panfried halibut, Pommes Anna, red wine sauce, celery, chicken skin | 36
Cider battered haddock & chips, crushed peas, tartare sauce | 22
Vegan gnocchi, oyster mushroom, cremata verde | 20
The George bacon & cheese burger, pickles, fries | 20

Roasts

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

- Roast pork belly, apple sauce | 24
Roast free range chicken , pork & sage stuffing , bread sauce | 23
Roast dry aged sirloin of beef, horseradish cream | 26
Vegetarian wild mushroom, spinach & pinenut Wellington | 19.5

Sides

- Roast potatoes | 6
Pigs in blankets | 7
Cauliflower cheese | 6.5
Little gem, pea, radish & watercress | 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.