

The GEORGE

IN THE STRAND

Bar Snacks

- Nocellara olives | 4.5
- Smoked Almonds | 6.0
- 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

- Roast turbot, mussels, capers and potted shrimp | 29
- Black rice, asparagus, artichoke, saffron aioli | 17
- The George burger, bacon, brie, tomato relish, fries | 18.5
- Fish and chips, crushed peas, remoulade sauce | 19

Roasts

*All served with roast potatoes, maple-roasted carrots, mixed kale, parsnip puree, Yorkshire pudding (except vegan roast),
gravy*

- Roast pork belly, apple sauce | 20.5
- Roast chicken, pigs in blankets, sage stuffing, bread sauce | 20.5
- Roast sirloin of beef, horseradish cream | 23
- Vegan Wellington | 17

Sides

- Roast potatoes | 6
- Pigs in blankets | 7
- Cauliflower cheese | 7
- Ratatouille | 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.