
BRONZE SET MENU

£20 PER PERSON

STARTERS

HOUMOUS AND FALAFEL (VE)

Spinach & pine nut falafel with houmous and beetroot salad

SOUP OF THE DAY (V)

Ask the team for today's soup, served with sliced sourdough and butter

GARLIC FOUGASSE (V)

Hand stretched sourdough brushed with garlic butter

CHICKEN SPIEDINI

Josper-roasted chicken skewer marinated in our secret picante sauce, served with a radish & pomegranate mixed salad

MAINS

MOROCCAN TABBOULEH SALAD (VE)

Chopped lettuce, breakfast radish, pomegranate, coriander, parsley and roasted cauliflower, drizzled with a pineapple & ginger dressing

ORECCHIETTE ARRABBIATA PASTA (V)

Orecchiette pasta in a rich tomato & chilli sauce finished with pangrattato and Gran Moravia shavings

MARGARITA PIZZA (V)

Fior di Latte mozzarella, mozzarella, tomato sauce, oregano and basil.
Swap mozzarella for smoked vegan gouda (VE)

CHICKEN MILANESE

Panko crumbed chicken breast, crispy prosciutto and saffron aioli.
Served with fries and a roquette, Sunblush® tomato & parmesan salad

BEEF BURGER

Beef burger topped with streaky bacon, smoked cheddar cheese, sliced beef tomato, little gem, mayonnaise, red onion and dill pickle. Served in a linseed bun with fries

DESSERTS

SABLÉ BISCUIT & ICE CREAM (V)

Vanilla sablé biscuit with your choice of three scoops of ice cream

CRÈME BRÛLÉE (V)

Classic crème brûlée with vanilla sablé biscuits

BLUEBERRY & POLENTA CAKE (VE)

A delicious fruity slice of blueberry & polenta cake served warm with plum compote and Bourbon vanilla ice cream (V) or a scoop of vanilla frozen dessert (VE)

STICKY TOFFEE SPONGE (V)

Home baked sticky toffee & date pudding. Served with Bourbon vanilla ice cream and toffee sauce



THE GEORGE

OF H A R P E N D E N

BRONZE MENU

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Ⓥ - made with vegetarian ingredients, Ⓟ - made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. An optional service charge of 10% will be added to all tables of 8 or more.