

THE GEORGE OF HARPENDEN

VALENTINE'S DAY

14TH - 16TH FEBRUARY

£30.00 PER PERSON

3 COURSES + A GLASS OF PROSECCO
& SHARED NIBBLES ON ARRIVAL

ON ARRIVAL

A GLASS OF PROSECCO
&
SHARING HEART SHAPED
FOUGASSE ^{VE}

Hand stretched sourdough
brushed with garlic butter

Vegan option available

MAINS

CHICKEN MILANESE

Panko crumbed chicken breast, crispy prosciutto
and saffron aioli. Served with fries and a rockette,
SunBlaze tomato & parmesan salad

KING PRAWN & CRAB PASTA

Pan-fried king prawns, crab and Scialatielli pasta
tossed in garlic, chilli, white wine & tomato sauce

THE 4 MAINS BELOW ARE SERVED WITH
YOUR CHOICE OF ONE SIDE

RIB-EYE 10oz +7.00

Served with Marzanino tomatoes & red onion in
caramelised butter, garlic mushrooms and your choice of
beef dripping gravy, Béarnaise sauce or peppercorn sauce

SALMON FILLET

Pan-seared salmon fillet, tenderstem broccoli and
bubbling olive, caper & lemon butter

LAMB SHANK

Tender lamb shank, slow-braised in a red wine jus
with Tabbouleh & lentil salad, pomegranate molasses
and mint tzatziki

MUSHROOM SHAWARMA ^{VE}

Trio of mushrooms in soy & mustard marinade,
served with Piadina style bread, roasted chestnuts,
Marzanino tomatoes & Tahini dressing

STARTERS

SHARING PROSCIUTTO & FIG FLATBREAD

Warm sourdough topped
with Mascarpone,
prosciutto, honey glazed
figs, rocket and parmesan

SHARING MEZZE PLATE ^{VE}

Grilled Halloumi,
fire-roasted peppers,
houmous, grilled
artichokes, mozzarella,
olives, Tabbouleh salad,
spinach & pine nut falafel,
flatbread topped with
tomato tapenade and
Marzanino & SunBlaze
tomatoes served with
extra virgin olive oil &
balsamic

BAKED AVOCADO ^{VE}

Baked avocado filled with
smoked vegan gouda alternative,
served on a butterbean & tomato
sauce

PRAWNS PIL PIL

King prawns sautéed in garlic,
paprika & chilli served with
sliced sourdough

SCOTCH EGG

Copper Marans Hen egg encased
in a pork & chorizo sausage,
served with rich tomato sauce

SIDES

SWEET POTATO FRIES ^{VE}
with sea salt

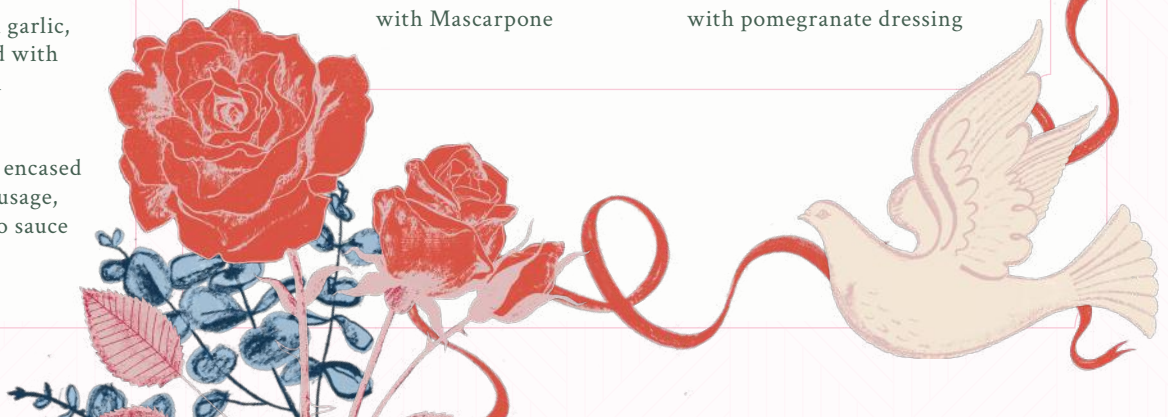
MEDITERRANEAN STYLE
VEGETABLES ^{VE}
roasted in the Jospier

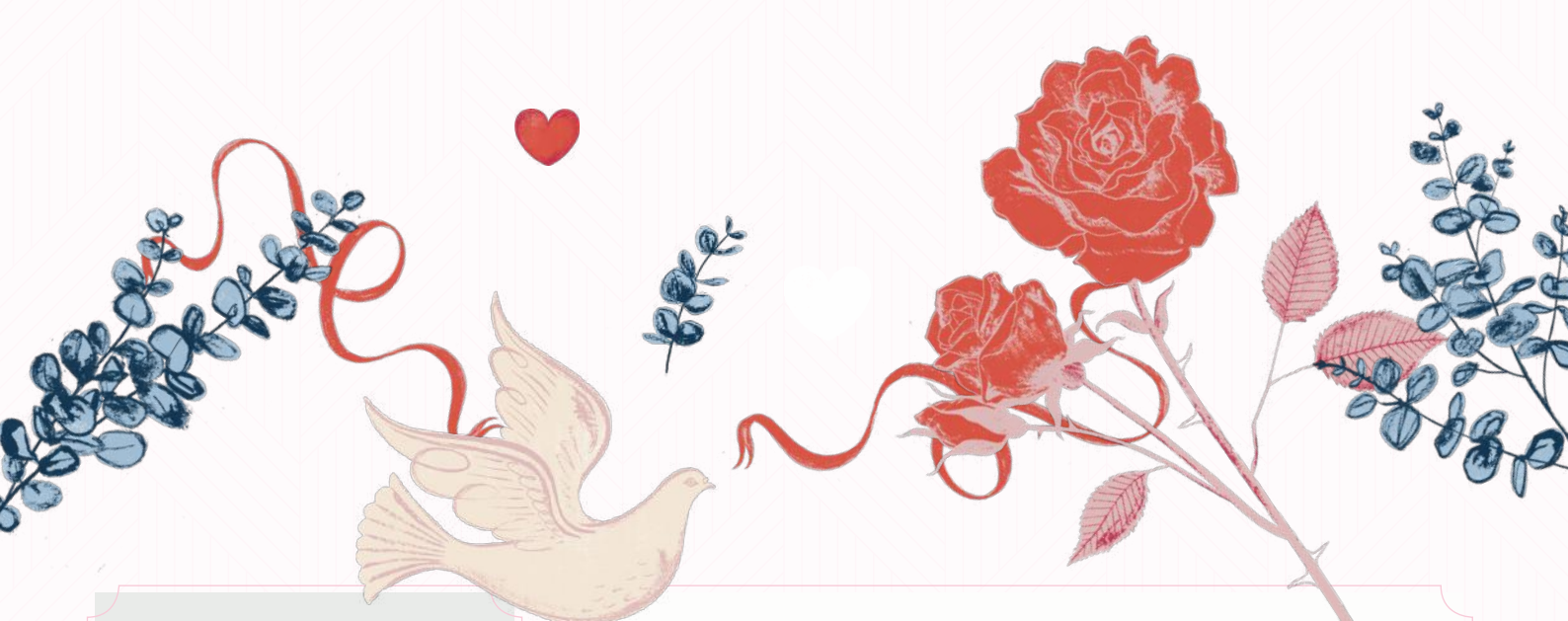
CREAMED POTATO ^{VE}
with Mascarpone

FRIES ^{VE}
with sea salt

BROAD BEANS,
MANGETOUT & KALE ^{VE}
with olive oil

HOUSE SALAD ^{VE}
with pomegranate dressing





CELEBRATING SOMETHING SPECIAL

LAURENT-PERRIER
CUVÉE ROSÉ *Bottle 75.00*
France 12% vol

The icon of rosé Champagnes
– delicate, decadent and delicious

VEUVE CLICQUOT
YELLOW LABEL *Bottle 65.00*
France 12% vol

Elegant with great structure,
finesse and balance

**IMPÉRIAL NV, MOËT &
CHANDON**

Glass 10.75 Bottle 56.00
France 12% vol

DESSERTS

SHARING CHOCOLATE INDULGENCE* (V)

Chocolate parfait, Espresso Martini Tiramisu and a white
chocolate crème brûlée

CHOCOLATE BROWNIE OF THE DAY (V)

Ask the team for today's delicious
brownie. Served with chocolate sauce
and Bourbon vanilla ice cream

APPLE & RHUBARB CRUMBLE (VE)

Warm apple & rhubarb topped with
crumble crust. Served with real
vanilla custard (V) or vegan custard (VE)

LEMON CURD ROULADE (V)

Sticky, sweet and full of zesty
flavours. Served with whipped lemon
yogurt and a brandy snap biscuit

ETON MESS (V)

Fresh strawberries, cherries &
blackberries swirled through whipped
cream, thick natural yogurt and
crunchy meringue

SOMETHING TO SET THE MOOD

BRAMBLE GIN SPRITZ 9.50
Bombay Bramble Gin,
Prosecco and lemonade

CLOVER CLUB 9.00
A fruity, classic cocktail
with Tanqueray Gin, lemon
and raspberry sour mix

CHAMPAGNE COLADA 12.50
Combining the pineapple
and coconut flavours of a
piña colada and bubbles from
Moët & Chandon

FLORADORA 9.50
Hendrick's Gin, lemon
juice, raspberries and
Ginger Ale



All % vols can vary depending on seasonality and vintage.

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.

(V) - made with vegetarian ingredients, (VE) - 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.