

Follow us @georgehotelkent

FOR THE TABLE

Cheddar cheese straws (v), Kentish tomato chutney 5.50

Panko breaded prawns, Sweet chilli dip 8.00

Chorizo & fennel Scotch egg, Mustard mayonnaise 6.50

Stone-in Amfissa, Nocellara & Kalamata olives (vg), 4.00

STARTERS

French onion soup, Gruyère cheese croutons & toasted sourdough 8.00

Charred cauliflower, romesco sauce, lemon & herb dressing (vg), Toasted almonds 7.00

Sticky firecracker pork belly bites, Lemon cream & spring onions 8.00

Crispy fried squid, Sliced red chilli, capers, sage, lemon & garlic aioli 8.50

Goats cheese soufflé, Tomato chutney & pistachio pesto 8.00

Chicken skewers, Coriander, spring onions, caramelised chilli crumb, Vietnamese sauce 7.00

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips, Whitstable Bay batter, pea purée, tartare sauce, lemon, chips** 17.95

Roasted fillet of hake, Wilted spinach, anchovy butter, roast red pepper jus & sauté potatoes 24.00

Pan roasted chicken breast, Gnocchi, sautéed wild mushrooms, sherry & creamed spinach 15.00

Our own butcher's sausages & mash, Shredded cabbage & leeks, beer braised onion gravy 15.00

Steak shin & Bishops Finger ale pie, Mash potato, braised red cabbage & gravy 15.95

Plant-based chicken, mushroom & tarragon pithivier (vg), Wilted spinach, new potatoes, wild mushroom sauce 15.00

Tortelloni Cacio & Pepe, Pecorino, cream cheese & black pepper tortelloni, roasted Mediterranean vegetables, rich tomato sauce, shaved Parmesan & herb oil 15.50

Thai green vegetable curry (vg), Fragrant basmati rice 12.50

Warm chicken Caesar salad, Romaine lettuce, Caesar dressing, bacon lardons, anchovies, Parmesan & croutons 14.50

Professional Control of the Control

Beef burger, Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips 16.50

Choose a topping | Streaky bacon 1.50 | Whitstable Bay beer battered onion rings (vg) 1.50

30 day aged 80z sirloin steak, Blue cheese mayonnaise, watercress salad, herb butter & chips 26.50

Choose a sauce | Bearnaise sauce | Peppercorn sauce

SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated). | Served Mon - Sat

Goats cheese & chargrilled Mediterranean vegetable sandwich (v), 1698 ale caramelised onion chutney & chips 9.00

Toasted chicken & bacon club sandwich, Avocado, tomato, mayonnaise & chips 12.50

Whitstable Bay beer battered Haddock fish finger sandwich, Tomato, rocket, tartare sauce & chips 12.00

Deli style pastrami, jalapeño slaw, gherkins & mustard mayo & dressed salad leaves 8.00







Follow us @georgehotelkent

SIDES

Bowl of house chips (vg), 5.00 Parmesan & rosemary chips, 5.50 Freshly baked sliced sourdough bread (v), 4.00 Salted butter

> New potatoes (v), 4.00 Lemon & chive butter

Garden salad (vg), 4.00 Lemon & mustard dressing

Whitstable Bay beer battered onion rings (vg), 4.00 Wilted spinach (v), 4.00

Loaded chips, 7.00

Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaise sauces

PUDDINGS

Creekside Coffee
Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Chocolate hazelnut & salted caramel tart (v), 7.50

Salted caramel sauce & clotted cream ice cream

Biscoff coconut cheesecake (vg), 8.50

Apricot compote

Black forest sundae (v), 10.50

Chocolate & vanilla ice cream, cherry brandy sauce, morello cherries, brownie pieces, Chantilly cream & chocolate wafer

Clock house Farm Cox Apple tarte tatin, 8.50

Kingscott farm vanilla cream

Double Stout sticky toffee pudding (v), 8.50 Caramelised pecans, butterscotch sauce & vanilla custard

Ice cream or Sorbet Price per scoop Vanilla ice cream (v) 2.00 Chocolate ice cream (v) 2.00

| Strawberry ripple 2.00



