



Oysters • Morsels • Flutes • Brews

Carlingford rock oysters, shallot & red wine vinegar £2.75 • Bread & ham hock butter £4
Potted rabbit, soldiers, piccalilli £6 • Whipped feta, mint & beets £4

Prosecco Follador £6.20/29 • Mas de Daumas Gassac Rose £8.20/43 • Bollinger NV £12/67

Camden Hells Lager £4.85 • Radeberger Pilsner £4.65 • Trumans Pale Ale £4.85 • Steenbrugge £5.60
Fordham Route 1 IPA £5.80 • Cote Breton Cidre £4.85 • Peroni £5.10

Starters

Spiced parsnip soup	£6
Grilled aubergine, goat's curd, squash & pine nuts	£7/12
Razor clams, chorizo, broad beans, sherry	£8
Smoked cobb chicken, bib lettuce, radish, soft herb salad cream	£7.50/14
Foie gras & chicken liver parfait, spiced orange, toasted brioche	£8.5
Girolles, poached duck egg yolk, roasted garlic, watercress	£8
Japanese cured salmon, sesame & ginger, avocado and wasabi	£9
Warm pressed pork and goose, celeriac & apple, smoked gravy	£8.5
Longhorn steak tartare, toast (main served with chips)	£9/17

Mains

Stone bass fillet, parsnip puree, girolles, spinach, chicken jus	£18
'Porco et Anserini' pulled pork & goose burger, cider dipping gravy, chips	£14.5
Potato & truffle tortellini, brown butter, sage, crushed Amaretti	£13.5
Radeberger Pilsner battered haddock fillet, chips, tartare, minted peas	£14.5
Braised Devonshire lamb neck, shoulder shepherd's pie, glazed baby roots	£17
Hampshire pork belly, shoulder croquette, pumpkin puree, purple broccoli	£17.5
Dressed Devon crab, chips, garlic mayonnaise, grated egg	£19.5
Roast duck breast, red cabbage, fondant potato, heritage carrots, anise jus	£18.5
6 hour ox cheek, truffled celeriac purée, sprouts tops, red wine jus	£19.5
Aged Dexter Sirloin steak, hand cut chips, bone marrow, red wine sauce	£22.5

Sides £3.75

Radicchio, gem, salad cream
Delica pumpkin, dukkha
Hand cut chips
Spinach, almonds & pine nuts
Ox cheek mac n cheese £5

Cheese Board (£9.5)

All served with crackers
and chutney
A choice of four
Mayfield
Milleens Large
Strathdon Blue
Cheddar Tobermory
College White
Dorstone
Tornegus

Pudding

Spotted dick, vanilla custard	£6.5
Griottine cherry and frangipane tart, griddled pear, mascarpone ice cream	£6.5
Burnt orange panna cotta, meringue, Grand Marnier jelly, honeycomb	£6.5
Chocolate mousse, cornflake praline, butterscotch sauce	£6.5
Vanilla ice cream, hot toffee sauce, honeycomb, dark chocolate drops	£5.5

The Pig & Goose, Upstairs at The George, 291 The Strand, London,

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If you feel your experience wasn't up to scratch and worth the optional 12.5% service charge then we will be happy to remove it, just let us know why so we can improve!