

starters

- DEVILLED ALDERNEY CRAB** £10
Sourdough Toast
- ALDERNEY VEGETABLE TEMPURA** £8
Alderney Roots Veg, Sticky Soy Dip
- ALDERNEY FISH SOUP** £7
Pollock, Sourdough Croute
- KILN FARM BEEF CARPACCIO** £10
Crispy Capers, Parmesan, Pesto, Walnuts

mains

- BEER BATTERED LOCAL POLLOCK** £15
Chips, Creamed Peas, Tartare
- ALDERNEY CRAB LINGUINE** £18
Chilli, Mimosa
- WILD MUSHROOM MAC "N" CHEESE** £14
Herb Crumb
- FISH OF THE DAY** £MP
See Specials Board
- PIE OF THE DAY** £MP
See Specials Board

steaks

KILN FARM STEAKS
We are proud to feature Kiln Farm beef permanently on our menu. Our steaks are served at 200g

- SKIRT** £20 extra 100g £10
- SIRLOIN** £23 extra 100g £11.50

All served with Chimmichurri Tomato & Watercress
Choice of: Peppercorn OR House Butter



burgers

All served with fries or salad

- KILN FARM BEEF BURGER** £15
Cheddar, Burger Sauce & Pickle
- BUTTERMILK CHICKEN BURGER** £15
Smoked Cheddar, Slaw
- HARISSA & CHICKPEA BURGER** £14
Tzatziki, Harissa Mayo
- ADD:** £1.50
Bacon, Stilton, Avocado or Egg
Triple Cooked Chips, Truffle Fries

Alderney Shellfish
Pre order for Lobster, Whole Crab,
or Fruits de mer



- FRIES** £5
- TRIPLE COOKED CHIPS, ROSEMARY SALT** £5
- NEW POTATOES, ALDERNEY BUTTER** £5
- SWEET POTATO FRIES** £5
- ALDERNEY ROOTS' BUTTERED GREENS** £5
- MIXED LEAF SALAD** £4
- TRUFFLE & PARMESAN FRIES** £6
- ALDERNEY ROOTS SEASONAL VEG - SEE BOARD** £MP

sandwiches* & salads

CRISPY CHICKEN WRAP

Avocado, Cajun Slaw

£9

KILN FARM SMOKED SKIRT CIABATTA

Blue Cheese, Caramelised Onion, Aioli

£10

COURGETTE FALAFEL WRAP

Harissa Slaw, Gem

£8

*SANDWICHES AVAILABLE LUNCTIME ONLY

CRISPY CHICKEN, BACON & AVOCADO SALAD

Parmesan, Cajun Dressing

SMALL / LARGE

£8 £14

KILN FARM SKIRT STEAK SALAD

Local Leaves, Blue Cheese, Caramelised Onion

£9 £15

COURGETTE FALAFEL & QUINOA SALAD

Tahini Dressing, Sesame

£7 £13

our alderney ethos

At The Georgian House we have community and working responsibly at our core - a huge part of this is championing our bountiful Alderney produce wherever possible. We are proud to work closely with a handful of wonderful on-island producers: Kiln Farm and their out-of-this-world beef and dairy, the Woodnutt family's exquisite pork from their Sandy Black pigs, and Rose Farm's tastiest of lamb. Our seafood is sourced mainly from local waters caught by local fishermen, with Alderney shellfish being renowned as some of the best in the UK. For the veggie-lovers we source beautiful organically grown vegetables from Alderney Roots. For more information on our producers and growers, ask one of our team.

we also do...

THE BOX Our catering horse box ready for hire

SUNDAY ROASTS Booking essential

TAKE-AWAY Fish & Chips, Burgers, Tea & Coffee

OUTSIDE CATERING Private Hire & Weddings

LUNCH

12-2 Monday – Friday

BRUNCH

11-2 Saturday

DINNER

6-9 Monday – Saturday

SUNDAY LUNCH

12-3

The Georgian House
Victoria Street, Alderney
Channel Islands, GY9 3UF

Tag your Georgian & Alderney experiences here @georgianalderney #thegeorgianway and you'll be entered into our summer prize drawer with a chance to win a stay for 2 people at The Georgian or Victoria and an Alderney-centric 3 course meal.

 georgianalderney

 The Georgian House

+44 (0) 1481 82 2471 | info@georgianalderney.com | georgianalderney.com