



The Georgian

Harrods' flagship restaurant, The Georgian, dates back to 1911 and was named after the then newly crowned King George V. The Georgian soon became a popular spot in which to enjoy mid-afternoon tea before promenading around Hyde Park. Today, visitors can enjoy a wealth of sweet and savoury refreshments in the elegant Art Deco-inspired surroundings created by interior designer Christopher Guy Harrison.





Afternoon Tea

Served from 11.30am–7pm

The Georgian Afternoon Tea £42 per person

A choice of Harrods' tea from our tea selection
(surcharge for teas over £5)

A selection of freshly prepared finger sandwiches

A variety of tea pastries from our patisserie

*Freshly baked scones with clotted cream,
strawberry jam and rose-petal jelly*

Our own Harrods' trifle

Champagne Afternoon Tea £52 per person

As above, with a flute of Harrods Rosé Champagne

(v) Suitable for vegetarians.

VAT is charged at the applicable rate. A discretionary service charge of 10% will be added to your bill, of which more than 97% will be paid to our restaurant and kitchen staff. The remainder will be used to cover card fees, bank charges and other direct costs; Harrods will make no profit from this charge.





Luxury Afternoon Tea £55 per person

A flute of Harrods Rosé Champagne

An amuse bouche

A choice of Harrods' tea from our tea selection
(surcharge for teas over £5)

A selection of freshly prepared finger sandwiches

A variety of tea pastries from our patisserie

*Freshly baked scones with clotted cream,
strawberry jam and rose-petal jelly*

Our own Harrods' trifle

*Hand-selected strawberries with either
Pimms No.1 syrup or cream*

Harrods cannot guarantee that products are nut-free or have been produced in a nut-free environment.
Please inform your waiter if you have any food allergies. Harrods monitors suppliers and does not
knowingly serve dishes with genetically modified ingredients.





À La Carte

Served from 12pm–7pm

To start

Georgian seafood risotto £13.50

Scallops, prawns, mussels, clams, carnaroli rice and samphire

Atlantic king scallops £14

Jerusalem artichoke purée,
pickled mushrooms and chorizo powder

Severn & Wye smoked salmon £15

Buckwheat blini and lemon gel

Goat's cheese mousse (v) £11.50

Beetroot salad, orange gel and mixed-leaf salad

Hand-cut Scottish beef tartar £12.50

Cured quail's egg, toasted sourdough
and mixed-leaf salad

Pan-fried foie gras £13

Fig and walnut mousse with toasted brioche

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Mains

Whole grilled Dover sole £39

(filleted at the table)

Seasonal green vegetables,
pea purée and lemon butter

Roasted fillet of sea bass £25

Seasonal vegetables, smoked
celeriac purée and gremolata

Baked open vegetable lasagne (v) £18

Sautéed wild mushrooms, baby spinach
and garlic crème fraîche

Slow-roasted belly of pork £21

Crushed potato, curly kale,
roasted apple and baked crackling

Corn-fed breast of chicken £19

Chicken leg croquette, winter roots
mashed potato and wild mushrooms

Scottish beef fillet and rib of braised beef £38

Sautéed spinach, baby carrots and red wine jus

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Sides

£6.50 each

Double-cooked chips with truffle mayonnaise (v)

Sautéed seasonal green vegetables (v)

Potato gratin with cream and confit garlic (v)

Butter-glazed baby carrots (v)

Honey-glazed roasted baby parsnips (v)

Baked cauliflower cheese (v)

Rosemary and garlic duck-fat roasted potatoes

New potatoes with parsley butter (v)



Traditional Roast from the Carvery

Every Saturday 12pm–5pm

One course £35 per person

Two courses £45 per person

Served with vegetables, roasted potatoes,
gravy and traditional accompaniments

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Desserts

Seasonal soufflé £8
Choice of ice cream

The Georgian sticky toffee pudding £8

Apple and winter-berry crumble £8
With crème anglaise

Chocolate tart £8
With crème Chantilly



Cheese

Selection of British cheeses (v) £15
Hazelnut crackers with fig chutney

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Jazz Brunch

The Georgian Jazz Brunch is also available
every Sunday from 11:30am - 4pm

Please contact reservations@harrods.com
or alternatively, call 020 7225 6800
to make your reservation at The Georgian.

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