

THE GEORGE HOTEL

SAMPLE GLUTEN-FREE MENU



Starters

Roast plum tomato soup, air-dried british ham, sour cream, basil oil	£7.00
Mediterranean grilled vegetables, roast pepper compote, heritage tomato, ricotta, coriander, aged balsamic	£7.00
Lemon risotto, pea purée, black olive oil, frisée, pickled mange tout (v) (add seared scottish scallops for £4)	£6.00
Thai crispy duck pancakes, Asian vegetables, sweet chilli sauce	£9.00
Ham hock terrine, piccalilli, cornichons, gluten free bread, mustard dressing	£9.00
Welsh fresh water mussels, shallot, white wine, cream, fresh herbs	£8.00
Seared tuna sashimi, pickled radish, roast pistachio. Compressed cucumber, sorrel, fennel dressing	£9.00
Sharing platter: Welsh fresh water mussels, seared tuna sashimi, ham hock terrine, Mediterranean grilled vegetables, gluten free garlic bread salad	£12 pp

Mains

Pan fried salmon fillet, sautéed oyster mushroom, samphire, dauphinoise potatoes, caper lemon butter sauce	£20.00
Old Spot pork fillet, pork belly, garlic spinach stuffing, creamed potato, poached apple, wholegrain mustard sauce	£20.00
Free range chicken supreme, potato terrine, sweetcorn, baby gem lettuce, chicken jus, white truffle oil	£19.00
Roasted cod fillet, curried cauliflower, sour apple purée, fennel, light curry sauce, sour cream croquette	£22.00
Truffle grilled polenta, olive tapenade, courgette, turnip, sweetcorn salsa, asparagus, truffle oil	£15.00
Welsh fresh water mussels, shallot, white wine, cream, fresh herbs, fries, gluten free garlic bread	£16.00
12 oz Chateaubriand to share	£55.00
Triple cooked chips, Portobello mushrooms, roast plum tomatoes with a garlic and herb crust, mixed wild leaves, and a choice of peppercorn sauce, garlic butter, blue cheese sauce with a bottle of Calia, Argentinian Malbec	

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Chargrilled 28 day dry-aged beef

10 oz Rib-Eye	£23.00
10 oz Sirloin	£23.00
7 oz Fillet	£26.00

All steaks are served with triple cooked chips, Portobello mushrooms, roast plum tomato with a garlic and herb crust, mixed wild leaves, and a choice of peppercorn sauce, garlic butter, blue cheese sauce

Side dishes - all priced at £3.50

Truffle grilled polenta | triple cooked chips | Dauphinoise potatoes |
fennel salad | Broccoli with hollandaise |

Desserts

Peruvian dark chocolate brownie, orange coulis, banana sorbet

Homemade sorbets, fruit coulis

Selection of artisan cheeses, seasonal fruit chutney, quince meat,
organic biscuits

small £8 | large £12

Please note: a 10% discretionary service charge will be added to all bills