

THE GEORGE HOTEL

SAMPLE SUNDAY LUNCH MENU



Starters

Mushroom soup, roasted pine nuts (v)

Beetroot and goats cheese tart, mixed leaves, aged balsamic (v)

King prawn bruschetta, mixed leaf salad

Duck terrine, apricot purée, pickled carrots, baby gherkins, brioche

Mains

Roast sirloin of beef, pork belly or corn fed chicken supreme served with duck fat roast potatoes, seasonal vegetables, gravy and yorkshire pudding

Monty's beef burger, guacamole mayonnaise, cayenne onion rings, chips and salad

Battered cod and triple cooked chips, mushy peas, tartare sauce

Pan fried hake, dauphinoise potatoes, ratatouille

Roasted heritage carrots, lentils, salsa, feta cheese, red onion salad (v)

Desserts

Passionfruit crème brulee, vanilla ice cream, homemade shortbread

Lemon posset, italian meringue, peach sorbet

Chocolate brownie, orange coulis, peanut butter sorbet

Selection of artisan Cotswold cheeses, grapes, seasonal chutney, organic biscuits

Two courses £18.00 - Three courses £22.00

A discretionary 10% service charge will be added to all bills

Please note: the prices and items listed on these menus are subject to change, and occasionally it is not possible to reflect this immediately on the website. We apologise if any inconvenience is caused.