

THE GEORGE HOTEL

SAMPLE VEGETARIAN & VEGAN MENU



Starters

Poached pear salad, pine nuts, sun dried tomatoes, fig, fennel dressing (vn) Add goats cheese for £1	£7.50
Heritage potato terrine, radish, silver skin onion, balsamic (vn)	£7.00
Mushroom veloute, purple potato crisp, tarragon oil	£6.50

Mains

Saffron risotto, wild mushroom, garlic oil	£17.00
Handmade gnocchi, red wine poached shallot, radish, pickled shitake, crispy rocket	£15.00
Roasted baby squash, wild mushroom, cotswold brie and porcini sauce	£16.00
Roasted roots, radish squash pureé, roasted artichoke, heritage beetroot, beetroot crisp (vn)	£16.00
Vegetarian burger, iceberg lettuce, tomato relish, gherkins, caramelised onion, triple cooked chips, mixed leaves choice of brie, cheddar, stilton	£15.00

Desserts

Lime panna cotta, italian meringue, crispy rhubarb, champagne sorbet	£7.50
Textures of chocolate, mint coulis, peppermint sorbet	£7.50
Monty's mille feuille, citrus cream, berries, cognac ice cream	£8.00
Chocolate orange fondant, blood orange and chilli ice cream, candied walnuts	£8.00
Almond jaconde, berry compote, pistachio tuille, blackberry ice cream	£8.00
Selection of artisan cheeses, seasonal fruit chutney, quince jelly, biscuits	£8.00 £12.00

A 10% discretionary 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.