

GEORGE III

PENMAENPOOL

Starters

Hand Raised Warm Pork Pie £6.25

Crumbly stilton & rocket salad

Chicken Liver Parfait £6.95

Ale chutney, baby leaf salad & crusty bread

Smoked haddock & salmon fishcake £6.90

Panko breadcrumb, seasonal leaves & tartare sauce

Ham Hock Terrine £7.00

Piccalilli puree, real ale chutney, pea shoots & crusty bread

Soup Of The Day (v) £4.75

Crusty bread & butter

Red lentil and chili pate (v) £6.50

Chutney, baby leaf salad & crusty bread

Mains

Aberdeen Angus beef burger £12.95

Smoked bacon, onion rings, tomato, lettuce, cheddar, gherkin, mustard mayo & hand cut chips

Gammon Steak (gf) (12oz) £15

Egg, pineapple, fresh seasonal vegetables, or salad & choice of potatoes

Zero Bull burger (vgn) £12.50

Mushrooms, beetroot, soya, beetroot & horseradish, onion rings, lettuce, tomato & hand cut chips.

Lamb Burger £12.95

Onion rings, tomato, lettuce, cheddar, gherkin, harissa yogurt & hand cut chips

British Beef Steak & Unicorn Ale Pie £13.95

Rare breed braised beef, Robinsons Unicorn ale, fresh seasonal vegetables, choice of potatoes & gravy

Beer Battered Cod £13.95

Robinsons ale batter, hand cut chips, mushy peas & tartare sauce

Cheese and Onion Pie £14.00 (vgn)

Seasonal vegetables & choice potatoes

Salads

Borlotti Beans (gf, vgn) £11.50

Hummus, olives, pecan nuts, cherry toms, pomegranate, cucumber, seasonal baby leaves & reduced balsamic

Shredded duck £11.50

Crispy ginger, seasonal baby leaves, beansprouts, spring onions, cucumber, carrots & spiced plum sauce

Chargrilled steak (gf) £13.50

Stilton, pecan nuts, baby pearl onions, cherry tomatoes, cucumber, red onion, seasonal baby leaves & balsamic

Sides

Hand cut chips (gf, vgn) £3.50 / Seasonal salad (gf, vgn) £3.50 / Sautéed potatoes (gf, vgn) £3.50 / Skin on fries (vgn) £3.50 / Onion rings £3.50 / Vegetables (gf) £3.50

Puddings £6

Please see daily dessert menu

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information. Company reg: 00170679