

# GEORGE III

PENMAENPOOL

## STARTERS

<b>Soup of the day (v)</b> <i>Crusty bread &amp; butter 483kcal</i>	<b>£6.00</b>	<b>Chicken liver parfait</b> <i>Ale chutney, baby leaf salad &amp; crusty bread 392kcal</i>	<b>£7.50</b>
<b>Smoked haddock fishcake</b> <i>Smoked haddock, potato, pea &amp; asparagus in a crispy crumb with a lemon dressing 371kcal</i>	<b>£7.50</b>	<b>Smoked salmon pappardelle</b> <i>Smoked salmon, with large pasta ribbons in a creamy crème fraîche sauce 382kcal</i>	<b>£8.00</b>
<b>Moroccan cauliflower fritters (vgn)</b> <i>In a ras el hanout batter &amp; served with a vegan minted mayonnaise 560kcal</i>	<b>£7.00</b>	<b>Peking duck spring rolls</b> <i>Green onion &amp; cucumber salad &amp; spiced plum sauce 474kcal</i>	<b>£8.00</b>

## TRADITIONAL SUNDAY LUNCH

We serve our roasts every Sunday from 12 noon.

All our Sunday meat roasts are served with rosemary & garlic roast potatoes, mashed potato, thyme roasted carrots, creamed leeks, seasonal greens, honey glazed roast parsnips with traditional accompaniments.

**Roast Brongain Farm beef 1294kcal £16.00**

**Roast chicken supreme 1176kcal £16.00**

**Mushroom, cranberry & brie wellington (v) 1270kcal £16.00**

**Luxury nut roast (vgn) 1091kcal £14.00**

### SIGNATURE ROAST

**Slow roasted lamb shank 1858kcal £19.00**  
*(served on the bone for extra flavour)*

## KIDS SUNDAY LUNCH

**Chicken or beef £9.00**

### SUNDAY SIDES

**Yorkshire pudding 198kcal £1.00 • Pigs in blankets 656kcal £4.00**

**Creamed leeks 380kcal £4.00 • Cauliflower cheese 236kcal £4.00**

**Rosemary & garlic roast potatoes 322kcal £3.00**

**Adults need around 2000 kcal a day**

## MAIN COURSES

<b>Prime beef burger</b> <i>Smoked bacon, onion rings, tomato, lettuce, Cheddar, gherkin, mustard mayo &amp; chunky chips 1880kcal</i>	<b>£14.50</b>	<b>Bourbon BBQ chicken burger</b> <i>Grilled chicken breast, bourbon BBQ sauce, grilled bacon &amp; melted cheese, onion rings &amp; chunky chips 1430kcal</i>	<b>£14.00</b>
<b>Beer battered cod</b> <i>Robinsons ale batter, chunky chips, mushy peas &amp; tartare sauce 818kcal</i>	<b>£15.00</b>	<b>Tomapork steak</b> <i>Large pork chop with bacon &amp; mustard mashed potato &amp; creamed leeks 1186kcal</i>	<b>£16.00</b>
<b>British beef steak &amp; Unicorn ale pie</b> <i>Yorkshire grass fed braised beef, Robinsons Unicorn ale, fresh seasonal vegetables, chunky chips &amp; gravy 916kcal</i>	<b>£15.00</b>	<b>Smoked salmon pappardelle</b> <i>Fresh pasta ribbons, smoked salmon in a dill &amp; crème fraîche cream sauce 761kcal</i>	<b>£18.00</b>

## LARGE SEASONAL SALAD BOWLS

<b>Chargrilled steak (gf)</b> <i>Stilton cheese, pecan nuts, baby pearl onions, cherry tomatoes, cucumber, red onion, seasonal baby leaves &amp; balsamic 874kcal</i>	<b>£21.00</b>	<b>Shredded duck</b> <i>Crispy ginger, seasonal baby leaves, beansprouts, spring onions, cucumber, carrots &amp; spiced plum sauce 367kcal</i>	<b>£14.50</b>
<b>Salt &amp; chilli chicken</b> <i>On a traditional salad base with teriyaki sauce &amp; sesame seeds 595kcal</i>	<b>£14.50</b>	<b>Moroccan cauliflower fritter salad (vgn)</b> <i>In a ras el hanout batter &amp; set on a giant cous cous base with pomegranate seeds 581kcal</i>	<b>£13.50</b>

## DESSERTS

<b>Sticky toffee pudding</b> <i>Served warm with either custard, cream or vanilla ice cream 744kcal</i>	<b>£7.50</b>	<b>White &amp; dark chocolate brownie (v, gf)</b> <i>Served warm with cream or ice cream 606kcal</i>	<b>£7.50</b>
<b>Dark chocolate orange torte (v, vgn)</b> <i>Orange segments &amp; chocolate sauce 419kcal</i>	<b>£7.50</b>	<b>Giant profiterole</b> <i>Filled with whipped cream &amp; drizzled with warm chocolate sauce 1209kcal</i>	<b>£7.50</b>
<b>Fruit crumble (v)</b> <i>Served with custard 295kcal (ask for today's crumble)</i>	<b>£7.50</b>		

## ICE CREAM

**1 scoop 254kcal - £2.85 • 2 scoops 508kcal - £3.65 • 3 scoops 762kcal - £4.25**

*Choose from vanilla, mint choc chip, honeycomb, bubble gum, strawberry, triple chocolate or white chocolate & raspberry*

*Sorbets – Mango, lemon or strawberry (vgn, gf)*

(v) Vegetarian (gf) Gluten Free (vgn) Vegan

All weights stated are approximate prior to cooking

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a team member 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.

**Adults need around 2000 kcal a day**

Penmaenpool, Dolgellau, Gwynedd LL40 1YD 01341 422 525 [www.georgethethird.pub](http://www.georgethethird.pub)

 [georgeIIIhotel](https://www.facebook.com/georgeIIIhotel)  [georgeIIIhotel](https://www.instagram.com/georgeIIIhotel)