

GEORGE III

PENMAENPOOL

Starters

Smoked bacon & crushed avocado £6.90

Poached free-range egg, sundried tomato & chorizo jam on toasted sourdough

Fennel pollen & dill smoked salmon £7.00

Orange, rocket leaves & Dijon mustard dressing

Pomegranate & orange (vgn) £6.50

Baby basil, seasonal leaves, vegan creamed cheese, orange, sourdough & reduced balsamic

Red lentil & chilli Pâté (vgn) £6.90

Fruit chutney, baby leaf salad & rustic ciabatta

Greek salad (gf) £6.00

Feta cheese, cucumber, beef tomato, olives, red onion & reduced balsamic

Charcuterie board (for 2) £14

Goat's cheese, chicken liver parfait, cured meats, olives, hummus, pickles, rustic ciabatta, oil & balsamic

Peking duck spring rolls £6.90

Green onion & cucumber salad with spiced plum sauce

Chicken liver parfait £6.90

Ale chutney, baby leaf salad & rustic ciabatta

Bury black pudding £6.90

Softly poached free-range egg, smoked bacon rasher & creamy wholegrain mustard sauce

Soup of the day (v) £4.75

Crusty bread & butter

Smoked haddock & salmon fishcake £6.90

Mozzarella filled, seasonal leaves & tartare sauce

Mains

Grilled bream £17

Stir fried vegetables, noodles, sesame seeds & sweet chilli sauce

Salmon fillet (gf) £17.50

Asparagus, seasonal greens, new potatoes & hollandaise sauce

Roasted Med veg stack (gf, vgn) £13.00

Garlic, thyme, sundried tomatoes & reduced balsamic topped with charred tofu

Malaysian rendang curry (vgn available) £13

Cornfed chicken, fennel, coconut, chilli, turmeric rice, cashew nuts, flat bread & raita

Confit belly of British pork £15

Bury black pudding hash, braised red cabbage, fresh seasonal vegetables & cider sauce

Beer battered cod £13

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

Parma ham wrapped chicken (gf) £15.50

Mediterranean roasted vegetables, tomatoes, basil, garlic, goat's cheese & sautéed potatoes

Gammon steak (gf) (12oz) £13

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

Short crust pastry pie of the day £13

Fresh seasonal vegetables, choice of potatoes & rich Robinson's ale gravy

Duet of lamb £17

Seared rump, braised shoulder croquette, dauphinoise potatoes, fresh vegetables & red wine garden herb sauce

Burgers

Aberdeen angus burger £12.50

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

Curried aubergine £12.50 (vgn)

Tomato, gem lettuce, gherkin, red onion, chillies, vegan creamed cheese & hand cut chips

Cajun chicken £12.50

Smoked bacon, onion rings, chorizo jam, tomato, lettuce & hand cut chips

Large seasonal salad bowls

Crispy cornfed chicken & feta (gf) £11.90

Seasonal baby leaves, olives, cherry toms, cucumber, red onion & green pesto dressing

Grilled aubergine tabbouleh (vgn) £11.50

Couscous, pomegranate, fresh mint, cherry toms, cucumber, coconut yogurt & tahini dressing

Smoked rainbow trout (gf) £11.50

Seasonal baby leaves, cherry tomatoes, red onion, horseradish crème fraiche & new potatoes

Shredded duck & crispy ginger £11.50

Seasonal baby leaves, beansprouts, spring onions, cucumber, carrots & spiced plum sauce

Hummus, olives & borlotti beans (gf, vgn) £11.50

Seasonal baby leaves, pecan nuts, cherry toms, pomegranate, cucumber & reduced balsamic

Locally sourced beef

28 day dry aged with full traceability from the Welsh farmers gate to your plate

Rump 10oz £19

Fillet 8oz £26

Sirloin chop 12oz £23

Sirloin chop 24oz (serves 2) £55

Served with any 2 of the following side dishes plus a complimentary sauce of your choice

Dauphinoise potatoes – Hand cut chips – Rocket & Grana Padana – Shoestring fries

Seasonal vegetables – New potatoes – Peppercorn sauce – Red wine sauce – Rarebit sauce

Freshly made sandwiches (served 12noon till 5pm)

With homemade coleslaw, fresh seasonal salad leaves & skinny fries

Cold

Available on locally baked sliced bread

Baked ham £7

Tomato, cucumber, gem lettuce & red onion

Welsh topside of beef £7

Mustard mayo, red onion & tomato

Fennel pollen & dill smoked salmon £7

Dijon mustard mayo, gem lettuce & cucumber

Snowdonia mature cheddar (v) £7

Wholegrain mustard & apple sauce

Smoked bacon BLT £7

Lettuce, tomato & mayo

Hot

Available on rustic baked ciabatta

Rump steak £9.00

Caramelised onions & mustard mayo

Roast ham £8

Gooey brie & cranberry sauce

Roast chicken £8

Smoked bacon, sage onion stuffing & mayo

Beer battered cod £8

Tomato, lettuce, gherkins & tartare sauce

Curried tempeh (v, vgn) £8

Minted mayo, cucumber, lettuce & red onion

Puddings

Please ask a member of our team for our daily pudding 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