

GLUTEN FREE LUNCH & DINNER MENU



GEORGE HOTEL

EST. INVERARAY 1776

Small Plates

Marinated Olives (ve) £5
Kalamata and Green Olives, Rosemary, Garlic

Starters

Soup of the Day (ve) £8

Argyll Smoked Salmon £12
Dill Horseradish Cream, Rocket

Charred Aubergine Babaganoosh (V) £8
With roasted peppers and flatbread

Cullen Skink £9.5
Smoked Haddock Broth

Prawn Cocktail £11
Marie Rose, Rocket

Main Dishes

Butter Chickpea, Sweet Potato and Spinach Curry (V) £18.5
Served with rice

Grilled Chicken and Avocado Caesar £17
Topped with parmesan

Grilled Fish & Chips £19.5
Scottish Haddock, Minted Peas, Tartare, Curry Sauce

Lamb Shank £26
Mashed potato, tenderstem broccoli, and jus

Highland Sirloin Steak £35
Tomato, Mushroom, Peppercorn Sauce, Fries
Add 3 langoustines £12

Desserts

Crème Brûlée £9.5

Ice Cream £4.5 / £6.5
Vegan option available
Two or three scoops. Vanilla, Chocolate or Strawberry

Watermelon and Strawberry Sorbet £9
With compressed watermelon and strawberries in a mint and citrus syrup

Sandwiches

Available 12 - 5pm

Served with soup or skin-on fries

Roast Chicken £12
Rocket, Pickled Red Onion, Parmesan, Mayo

Roast Beef £15
Rocket and Dijonaise

Smoked Salmon £15
Dill and lemon cream cheese, capers, horseradish cream

Roasted Peppers (V) £12
Pumpkin pesto and rocket

Seafood

Seafood Platter £20 / £38
Langoustine, Marinated Mussels, Argyll
Smoked Salmon, Scallop Ceviche, Orkney
Marinated Herring

Shetland Mussels £13 / £22
Moules marinière

Locally Hand Dived Scallops £18 / £34
Garlic & Herb Butter

Loch Fyne Langoustines £17 / £32
Hot with garlic & herb butter
OR
Cold with garlic mayo

Ask your server for todays Fish of the Day market price

Sides

Tenderstem Broccoli £6

Tomato & Cucumber Salad £5

Skin-on Fries £6

George Hotel adds a discretionary service charge of 12.5% to all bills
- this is optional and can be removed on request.

Allergies or dietary requirements
Please inform your waiting staff