

# GLUTEN FREE LUNCH & DINNER MENU



## Small Plates

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

## Starters

**Soup of the Day (ve)** £8

**Argyll Smoked Salmon** £12  
Dill Cream, horseradish, cucumber, shallots

**Charred Aubergine Babaganoosh (V)** £8  
With roasted peppers

**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

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

**Watermelon and Strawberry Sorbet** £4.5

## Sandwiches

Available 11.30am - 5pm

Served with soup or skin-on fries

**Chicken Club** £12

Streaky bacon, rocket, mayo

**Roast Beef** £15

Rocket, horseradish

**Smoked Salmon** £15

Dill and lemon cream cheese, capers, horseradish cream

**Tomato & Buffalo Mozzarella (VE)** £12

Pesto, rocket

**Ham & Cheese** £12

Poachers Pickle

## Seafood

**Seafood Platter** £20 / £38

Langoustine, Marinated Mussels, Argyll  
Smoked Salmon, Scallop Ceviche, Orkney  
Marinated Herring

**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 today's 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