



**GEORGE IV**  
PUB & DINING ~ GREAT AMWELL

## Father's Day

3 Courses £32.50

Pint of beer on arrival for Dad

### To Start

George IV Fishcake, Broad Beans, Shallot, Radish & Salsa Verde  
Pressed Chicken & Herb Terrine, Parma Ham, Pickled Shiitake & Sourdough  
Grilled Cornish Sardines, Cucumber Salad & Chipotle Mayonnaise  
BBQ Heritage Beetroot, Goat Curd, Pine Nuts & Ketchup  
New Season Lamb Croquette, Spied Aubergine & Courgette

### For Mains

Roast Rib-Eye of Hereford Beef (£2.00 Supplement)  
Roast Sirloin of Aged Hereford Beef  
Roast Leg of New Season Lamb  
Roast Rack Old Spot Pork

*Served with Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables,  
Yorkshire Pudding & Gravy*

Pan Fried Fillet of Hake, Torched Green Beans, Brown Shrimp & Fennel Salad &  
Jus Noisette  
Half Chargrilled Chilli Chicken, Baby Gem Lettuce, Charred Lemon &  
Triple Cooked Chips  
Chargrilled Violet Artichokes, Jersey Royals, Radish & Spring Onion

### To Finish

Hot Chocolate Fondant, Fresh Honeycomb & Crumble Ice Cream  
Lemon Tart, Poached Lemons & Homemade Chocolate Ice Cream  
Strawberry Pavlova, Clotted Cream & Fresh Mint  
Treacle Sponge, Stem Ginger & Homemade Chocolate Ice Cream  
Selection of British Cheeses, Red Onion Marmalade & Sourdough Crackers

Please note: Your table is for 2 hours only  
For any allergen or intolerances please speak to a member of staff  
A discretionary service charge of 10% will be added to your bill.



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