

# The George & DRAGON

SWALLOWFIELD

## TO START

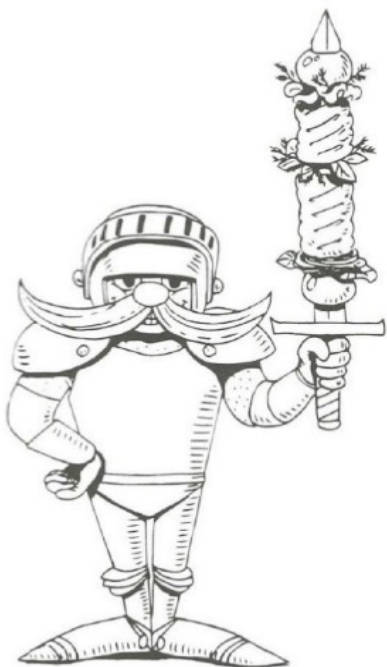
- Moules**  
with a choice of classic mariniere or cider and bacon sauce 7.95 / 10.95
- Soup of the day**  
served with bread and butter 5.95
- Chefs Ham Hock Terrine**  
served with a chilli and pineapple chutney and french toast 7.95
- Salt Baked Beetroot**  
with goat's cheese bonbons, spinach and a walnut dressing 6.50
- Baby Calamari**  
stuffed with spinach and basil set on rocket with a lemon relish 7.95
- Courgette Fritters**  
with pomegranate served with a chickpea and garlic puree 6.50
- Grilled Garlic King Prawns**  
Shell on with garlic bread and aioli 7.95 / 11.95

## SHARING IS CARING

- Baked Camembert**  
With red onion marmalade, celery, toast, apple and walnuts 11.95
- Anti Pasti Board**  
With mixed charcuterie, terrine, olives, cornichons, bread and toasts 11.95

## NIBBLES

- Tapenade** with flatbreads 4.75
- A bowl of Mixed Olives** with roast almonds and mini salami stick 4.75



## BITS AND PIECES

- Skinny Fries**  
**Chunky Chips**  
**Buttered New Potatoes**  
**Garlic Bread**  
**Mixed Greens**  
**Mixed Salad**  
**Braised Apple and Red Cabbage**  
**Rocket and Parmesan Salad**

## TO FOLLOW

- Short Rib of Beef**  
Slow cooked in Guinness served with a celeriac puree and cavalo nero cabbage 18.95
- Seabass**  
With a mussel and pernod sauce, lyonnaise potatoes and french beans 14.95
- Moroccan Lamb**  
With minted couscous and a lime, cucumber and pomegranate salad 16.95
- Red Thai Monkfish**  
And king prawn curry with fragrant rice and salted cucumber salad 18.95
- Szechuan Belly Pork Roast**  
With garlic sauté Pak Choi and sweet potato mash 16.95
- Haunch of Venison**  
With a haggis croquette, braised apple and red cabbage with a port wine jus 18.95
- Smoked Cod Loin**  
Pan fried and served with chive mash, spinach and lemon parsley sauce 18.95
- Roast Heritage Squash**  
With puy lentils, braised in red wine and freshly grated horseradish 12.95
- Our Famous Fish and Chips**  
Served with a pea puree 13.95

## GRILLS

- The G&D Burger** Chicken Fillet Beef 12.95  
In a toasted bun with burger sauce, Monterey jack cheese, smoked bacon, lettuce and tomato served with fries
- 10 Oz Sirloin** 22.50  
**8 Oz Fillet** 25.50
- Add Sauce** 1.50  
*Peppercorn, Garlic Mushroom, Garlic Butter or Port and Stilton Sauce*

*Our steaks are Aberdeen Angus steaks 28 day matured, served with chips, roasted field mushroom, grilled tomato and a rocket salad*

*If you have a food allergy or intolerance, please let us know before placing your order.*

*A 10% service charge is added at your discretion*

Church Lane, Swallowfield, Reading RG7 1TJ 01189 884 432 dining@georgeanddragonswallowfield.co.uk www.georgeanddragonswallowfield.co.uk

## PUDDING

- Chefs Special Chocolate Fondant**  
With salted caramel ice cream pickled cherries finished with a hazelnut crumb 7.50
- Sticky Toffee Pudding**  
Toffee sauce and vanilla ice cream 6.95
- Chocolate & Orange Bread and Butter Pudding**  
with vanilla ice cream 6.50
- Lemon Posset**  
With poppy shortbread 6.50
- Upside Down Pineapple Tartin**  
With black coconut ice cream 6.50
- Cheeseboard**  
Oxford blue and camembert with conference pears, red onion marmalade, celery and crackers 8.50
- Trio of Ice Cream**  
Vanilla, Strawberry, Salted Caramel, Chocolate or Black Coconut 6.95

## HOT DRINKS

- Tea** 2.25  
**Herbal Tea** 2.50  
Ask for our selection
- Espresso** 1.80  
**Double Espresso** 2.80  
**Americano** 2.80  
**Flat White** 3.00  
**Cappuccino** 3.00  
**Café Latte** 3.00  
**Hot Chocolate** 3.00  
**Floater Coffee** 5.95
- Irish ~ Jamesons Shin Shin ~ Dark  
Rum Calypso ~ Tia Maria Crème ~ Baileys  
Italian ~ Amaretto Highland ~ Bells  
French ~ Brandy Seville ~ Cointreau

*Decaf coffee available.*

*Please ask staff for Pudding Wine, Port, Cognac, Whiskies and Liqueurs.*

