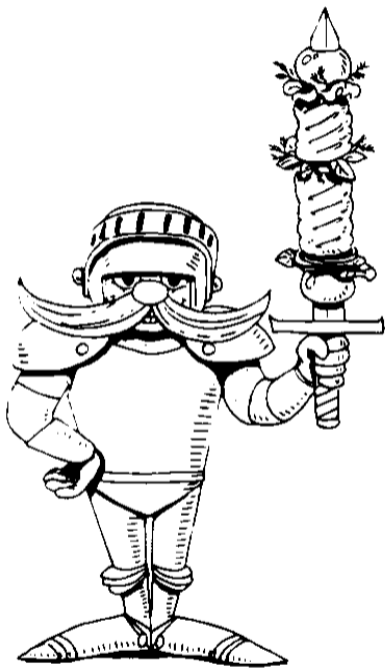


TO START

Winter Vegetable Soup	6.95
Served with locally baked seeded brown bread	
Mezze Plate to Share	10.00
Guacamole, hummus, tapenade, feta cheese, cucumber, radish and olives served with pitta bread	
Salt and Pepper Squid	7.50
With piquant mayonnaise	
A Duo of Salmon Salad	7.95
Hot fresh and smoked, served with lemon and wholegrain mustard dressing	
Devilled Kidneys	6.95
Served with rice	
Halloumi and Sumac Fries	6.95
With garlic mayonnaise	
Skewer of Garlic King Prawns	dozen 8.95 dozen 15.95
Salad and garlic toasted ciabatta	
Spicy Falafel Cakes	7.95
With salad, Greek yogurt and a mint and cucumber dip	
Cornish Crab and Avocado Salad	10.00
With a tomato, cucumber and red onion salsa	



SIDES

Parsley New Potatoes	3.50
Spinach	4.00
Mashed Potatoes	3.50
Chips	3.50
Cheesy Chips	4.50
Skinny Chips	3.00
With garlic mayo	
Garlic Ciabatta	3.95
Garlic and Cheese Ciabatta	4.50
Rocket and Parmesan Salad	4.50
Balsamic reduction	
Mixed Salad	3.50
Large Green Olives	4.25
Seasonal Vegetables	4.95

The George & DRAGON

SWALLOWFIELD

MAIN COURSE

Medallions of Venison Loin	22.50
Served with a slice of haggis, champ, spinach, buttered parsley carrots and red wine sauce	
Local Roast Partridge	17.95
With celeriac, red cabbage, fondant potato and port wine sauce	
Beer Battered Fish and Chips	13.95
With mushy peas and tartare sauce	
Malaysian Curry	Vegetable 10.95 Prawn 14.95
With coconut infused rice	
Roasted Hake Fillet	16.95
Wrapped in parma ham with a sweet potato, chickpea, chorizo and courgette cassoulet	
Seared Tuna Steak	17.95
With roasted Mediterranean vegetables and orzo salad	
Grilled Halloumi Salad	12.00
With a Panzanella salad, toasted pine nuts and pesto dressing	
Gratin Bayaldi	11.95
Layers of aubergine, courgette, red and yellow peppers, confit red onions with a tomato sauce and side salad	
Half Shoulder of Lamb	17.95
Mashed potatoes served with seasonal vegetables and a red wine sauce	

GRILLS

The G&D Burger	Chicken Fillet Beef	12.95
Topped with mature cheddar cheese and smoked bacon in a sesame seed bun with guacamole, fries and a salad		
Calves Liver		16.50
Bubble and squeak, pancetta and roasted shallots with a red wine sauce		
10 Oz Sirloin		22.50
8 Oz Fillet		25.50
Add Sauce		1.50
<i>Green peppercorn sauce, Red wine Jus, Garlic Butter or Blue Cheese Sauce</i>		
<i>Our steaks are Aberdeen Angus steaks 28 day matured, served with chips, roasted field mushroom, grilled tomato and a rocket salad</i>		

PUDDING

Sticky Toffee Pudding	6.95
Toffee sauce and vanilla ice cream	
Bread and Butter Pudding	6.95
English custard sauce	
Vanilla Crème Brulee	6.95
With cats tongue biscuits	
Mulled Winter Compote	6.95
Mulled winter forest fruit served on a crisp meringue nest	
Lemon Posset	6.95
With mango coulis and raspberries	
Cheese and Biscuits	8.95
Celery, apple with fruit chutney	
▪ Oxford Blue, Smoked Cheddar and Somerset Brie	
Trio of Ice Creams and Sorbets	6.95
▪ Vanilla, strawberry, chocolate, rum & raisin or Carmelita	
▪ Raspberry, lemon or mango	

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.



Why not join us for a wonderful Sunday roast lunch? Just don't forget to book as seats fill up fast! Served every Sunday from 12pm!

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

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