



À la Carte Menu – September 2020

To Start

Pork and Rabbit Rillettes served with Cornichons, Onion + Parsley Salad, Toasted Bread - 7.95

Samphire, Salmon and Crab Cakes served with a Lemon + Dill Aioli - 7.95

Malaysian Chicken Satay Skewers served with a Peanut Sauce - 7.50

Wok fried Broccoli in a Sesame Oil + Soy Sauce finished with Toasted Cashew Nuts + Sesame Seeds on a bed of Baby Leaf Spinach (Vegan) - 6.95

To Share

George & Dragon Board – Pork and Rabbit Rillettes, Feta, Chorizo, Salami, Olives, Cornichons + Toasted Sourdough
14.95

To Follow

Grilled Sea Trout with Salted Cucumber Ribbons, Dill, New Potatoes + Sorrel Crème Fraiche - 17.95

Confit Duck Leg on a bed of Smoked Bacon, Braised Puy Lentils finished with Pickled Blackberries + Game Crisps - 18.95

Corn Fed Chicken Breast, Celeriac Fondant, Green Beans and a Tarragon sauce - 16.95

Mushroom Stroganoff served with Long Grain Rice (Vegan) - 13.95

Roast Squash, Kale, Chickpea, Cranberry and Almond Salad with a Zesty Orange Dressing - 12.95
Add chicken or salmon - 3.00

Lamb shoulder, served with Mashed Potato, a medley of Vegetables + Garlic and Rosemary Sauce - 18.95

10oz sirloin OR 8oz fillet, served with Grilled Tomato and Mushroom, Rocket + Parmesan Salad, Chunky Chips - 26.50/29.50
Add a Sauce - Peppercorn, Red Wine and Stilton or Garlic Mushroom - 2.50

George & Dragon, Famous Beer Battered Fish and Chunky Chips, served with Mushy Peas + Tartare Sauce - 13.95

George and Dragon Burger, Smoked Streaky Bacon, Cheddar Cheese, Burger sauce in a Toasted Brioche Bun
Served with Salad and Fries - 13.95

To Finish

Prosecco and Blackberry Jelly with a Stem Ginger Crumb + Lemon Sorbet - 6.50

Salted Peanut Butter and Chocolate Tart served with Raspberry Ripple Ice Cream - 6.50

Peach Cobbler served with Vanilla Ice Cream or Custard - 6.50

Sticky Toffee Pudding served with Vanilla Ice Cream or Custard - 6.50

Cheeseboard with Brie, Cheddar + Stilton, accompanied with Crackers, Celery, Fruit and Chutney - 8.95