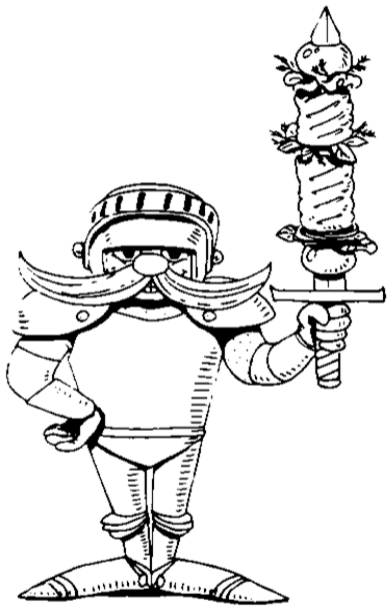


The George & DRAGON

SWALLOWFIELD

TO START

Cream of Tomato and Basil Soup	6.50
Served with locally baked white bread and butter	
Mezze Plate to share	10.00
Guacamole, hummus, tapenade feta cheese, cucumber, radish, olives served with pitta bread	
Salt and Pepper Squid	7.50
Served with a piquant mayonnaise	
Salmon and Crab Fritters	7.95
Served with mixed salad leaves, sweet chilli sauce and lemon wedge	
Baked Camembert	12.00
Topped with an apricot and chilli glaze, served with toasted ciabatta	
Halloumi and Sumac Fries	6.95
With garlic mayonnaise	
Skewer of Garlic King Prawns	½ dozen 8.95 dozen 15.95
Served with salad, garlic toasted ciabatta and mayonnaise	
Duo of Melon	7.50
Served with Parma ham, cracked black pepper and a light vinaigrette dressing	
Slices of Smoked Salmon	8.25
Simply served with brown bread, lemon and rocket	



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

MAIN COURSE

Confit Pork Belly	15.95
Served with black pudding, apple sauce, crispy crackling, mashed potato and a red wine sauce	
Chicken Caesar Salad	13.50
Freshly grilled strips of chicken, baby gem lettuce, croutons, parmesan and Caesar dressing	
Beer Battered Fish & Chips	13.95
With mushy peas, lemon and tartare sauce	
Red Thai Curry	Vegetable 10.95 Chicken 13.95 Prawn 14.95
With coconut infused rice	
Seared Yellow Fin Tuna Steak	16.95
Served on a niçoise salad	
Fillet of Seabass	16.95
With a prawn skewer, served with asparagus, green beans, new potatoes, sun-blushed tomatoes and rocket	
Grilled Halloumi	12.00
Served on a Panzanella salad, with toasted pine nuts and pesto dressing	
Risotto Verde	12.00
Asparagus, green beans, spring onions, broad beans and sage. Finished with a vegan cheese	
Half Shoulder of Lamb	17.95
Mashed potatoes served with seasonal vegetables	

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

Pancakes	6.95
With vanilla ice cream and toffee sauce or simply with lemon and sugar	
Sticky Toffee Pudding	6.95
Toffee sauce and vanilla ice cream	
Lemon Posset	6.95
With mango coulis and raspberries	
Vanilla Crème Brulee	6.95
With cats tongue biscuits	
Eton Mess	6.95
Meringue, strawberries, chantilly cream and strawberry coulis	
Cheese and Biscuits	8.95
Celery, apple with fruit chutney	
• Oxford Blue, Smoked Cheddar and Somerset Brie	
Trio of Ice Creams	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