

George & Dragon Restaurant Menu

Starters

Homemade Soup of the Day (v)

We offer a choice of either a vegetarian and one meat or fish based soup.
Served with a warm bread roll.

£5.25

Mac 'n' Cheese Bon Bons (v)

Homemade macaroni cheese with extra matured cheddar and Grana Padana
coated in panko breadcrumbs and deep-fried. Served with a BBQ dip.

£6.50

Chicken Satay

Fresh chicken breast marinated in cumin, garlic, turmeric and ginger. Served with
tomato, roasted peanut and red onion salsa, sesame seeds and a peanut sauce.

£6.95

Halloumi Skewer (v)

Halloumi cheese, mixed peppers and red onions, grilled and served on a bed of watercress
with a homemade chilli jam.

£6.75

Duck Breast Salad

Gressingham duck breast, cooked pink and served on a bed of radicchio, chicory, beetroot puree, pickled
grapes and a honey and treacle glaze.

£7.50

Trio of Prawns

Tempura torpedo prawns, red velvet panko coated King prawn and a panko coated charcoal King prawn
served with sweet chilli and pea shoots.

£6.95

Smoked Mackerel Paté

A homemade paté with smoked mackerel, cream cheese, dill and lemon. Served with toasted onion loaf,
capers and a parmesan crisp.

£6.75

Pub Classics

Mixed Grill

Grilled 4 oz. rib-eye steak, pork sausage, minted lamb chop and Bury black pudding served with a grilled tomato, mushroom, hand-cut chips, garden peas and a fried free range Winterbottom Farm hen's egg.

£19.95

Gammon Steak

Lightly grilled and served with vine tomato, garden peas, hand-cut chips and a choice of Winterbottom Farm free range egg, pineapple or both.

£13.25

28 Day Aged British Steak

Char-grilled and served with hand-cut chips, battered onion rings, grilled tomato and flat field mushroom.

8oz Sirloin Steak £19.95

8oz Rump Steak £17.95

Add a Peppercorn Sauce £2.25

Homemade Steak & Robinson's Ale Pie

British beef steak braised in Robinson's bitter ale, fully encased in short crust pastry and served with a jug of stockpot gravy, hand-cut chips and garden peas.

£13.75

8oz Prime Beef Burger

Char-grilled prime beef burger on a toasted brioche bun, topped with mozzarella cheese, lettuce, tomato and gherkins. Served with baconnaise and hand-cut chips.

£12.75

Add smoked bacon £1.50 Add onion rings £1.25

Mac 'n' Cheese (v)

Homemade macaroni cheese made with extra mature cheddar cheese and Grana Padana. Served with toasted garlic flatbread.

£11.25 With Bacon £13.25 With chicken £13.25

George and Dragon Favourites

Braised Jacob's Ladder

Slow braised beef with smoked pancetta and wild mushrooms. Served on a bed of champ mashed potato and Lowes Farm seasonal vegetables.

£16.95

Pan Fried Breast of Duck

Gressingham duck breast, served pink, on a bed of butternut squash purée, fondant potato, roasted fennel, braised red cabbage and black cherry and port jus.

£16.95

Minted Lamb Cutlets

Grilled lamb cutlets served with rosemary and garlic parmentier potatoes, Lowe's Farm seasonal vegetables and a rosemary and redcurrant jus.

£15.95

Italian Chicken

French trimmed chicken breast, grilled and served on a bed of potato gnocchi with smoked bacon, red onions, cherry vine tomatoes, mixed peppers and bound with a tomato and basil sauce.

£14.95

Chicken & Halloumi Hanging Kebab

Skewer of chicken, halloumi cheese, red onion and mixed peppers. Served with sweet chilli sauce, skin-on fries and a dressed salad.

£14.50

Butternut Squash & Chickpea Curry (v)

A stew of fresh spinach, chickpeas and butternut squash in a spicy tomato and mixed herb sauce. Served with white rice and a chive soured cream.

£12.50

Fresh Fish

Crab & Shrimp Fishcake

Blue swimming crab with black tiger prawns, potato, fresh coriander, garlic and red chillies bound with panko breadcrumbs and deep fried, Served on a bed of ratatouille, with a dressed side salad.

£14.50

Black Tiger Prawn & Squid Ink Taglioline

Fresh black tiger prawns sautéed with fresh garlic and sweet chilli, with squid ink tagliolini and finished with fresh lemon and a panko breadcrumb red velvet king prawn.

£15.25

Fillet of Seabass

Lightly grilled fillets of seabass, served on a bed of parmentier potatoes, Mediterranean vegetables and a drizzle of basil pesto.

£15.95

Wholetail Whitby Scampi

Deep fried breaded scampi served in a basket with hand-cut chips, dressed side salad and a homemade tartar sauce.

£12.95

Fish and Chips

Fresh East coast haddock fillet, deep fried in a homemade batter. Served with hand-cut chips and a choice of mushy or garden peas.

½ Portion £8.95 Regular £12.95

Light Bites

Brie & Cranberry Baguette

Somerset brie and cranberry sauce on a sour dough baguette. Served with skin-on fries.

£8.50 Add smoked bacon £1.50

Fish Finger Flatbread

Deep fried battered haddock goujons on a chimichurri flat bread with lettuce. Served with skin-on fries and a homemade tartar sauce.

£9.50

Hot Roast Beef Baguette

Pink roast beef with caramelised red onions in a sour dough baguette and served with skin-on fries.

£9.15

Chicken Caesar Salad

Sliced chicken breast, smoked bacon, lettuce and parmesan cheese, anchovies and croutons.

Served with a classic Caesar dressing.

£11.95

BBQ Pulled Pork Baguette

Homemade BBQ pulled pork shredded and served on a rustic sourdough baguette.

Served with skin-on fries.

£9.50

Closed Sandwiches

Served in a choice of brown or white bloomer bread.

Prawn and Marie-rose	£6.95
Cheddar Cheese & Pickle (v)	£6.25
Ham & Vine Tomato	£6.50
“Soup and a Sandwich”	£9.25

Jacket Potatoes

Served with a dressed side salad and homemade coleslaw.

Bacon and Cheddar	£7.25
Prawn and Marie-rose	£7.95
Pulled Pork	£7.50
Butternut Squash and Chickpea Curry	£7.50

Desserts

Triple Chocolate Brownie

Sous chef Fiona’s secret recipe. Milk, white and dark chocolate brownie. Served warm with Cheshire Farm vanilla-pod ice cream.

£6.50

Selection of Cheshire Farm Ice Creams

A choice of vanilla-pod, chocolate, strawberry or honeycomb ice cream. Served with fresh berries, Chantilly cream and a Café Curl.

£1.95 per scoop

Treacle Tart

Traditional treacle tart. Served with Cheshire Farm vanilla-pod ice cream.

£6.15

Lemon Meringue Roulade

Meringue roulade filled with fresh cream and a lemon curd filling. Served with Chantilly cream and fresh berries.

£6.15

Vanilla Panna Cotta

Served with a homemade blueberry compote, crushed meringue and fresh berries.

£6.15

Raspberry Jam Bakewell Tart

Raspberry jam, moist almond frangipane and whole raspberries in a gluten free pastry case.

Served warm with fresh cream.

£6.15

George & Dragon Cheese Board

A selection of local farmhouse and continental cheeses,
Served with red onion marmalade, celery, apple, grapes and biscuits.

£7.95