

George & Dragon

Sunday Lunch (Sample Menu)

2 Courses £16.95 / 3 Courses £19.95

Starters

Homemade Soup of the Day (v)

Freshly prepared soup served with a warm bread roll

Prawn Cocktail

North Atlantic prawns bound in a homemade Marie rose sauce on a bed of lettuce with buttered brown bread

Black Pudding Bon Bons

Bury black pudding rolled in panko breadcrumbs and deep-fried.
Served with a caramelised apple & beetroot compote

Bruschetta (v)

Cherry vine tomato and red onion on toasted sun-dried tomato loaf, finished with pesto and a balsamic glaze

Black Tiger Prawn Skewer

Black Tiger prawns sautéed in garlic butter and served with sweet chilli sauce

Chicken Liver Paté

A smooth chicken liver paté, served with a spiced red onion chutney and toasted bloomer bread

Mains

Roast Topside of Beef

Traditional roast beef, served with a homemade Yorkshire pudding, roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a rich gravy

Roast Loin of Pork

Traditional roast pork, served with sage & onion stuffing, roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a rich gravy

Roast Leg of Lamb

Traditional roast lamb, served with roasted potatoes, crushed new potatoes, Lowe's Farm seasonal vegetables and a rich gravy

*Fancy all three? Make it a Mixed Meat Roast.
£1.95 supplement*

Fillet of Cod

Lightly-grilled fillet of cod, served with Lowe's Farm seasonal vegetables, crushed new potatoes and a lemon & dill cream sauce

Whitby Bay Scampi

Breaded wholetail scampi, served with garden peas and hand-cut chips

Butternut Squash & Chickpea Curry (v)

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

Steak au Poivre

28 day aged British 8oz rump steak, char-grilled and served with crushed new potatoes, roasted potatoes, seasonal vegetables and peppercorn sauce. £1.95 supplement

Desserts

Chocolate Fudge Cake

A rich Belgian chocolate cake served with Chantilly cream

Sticky Toffee Pudding

Served warm in a butterscotch sauce with vanilla-pod ice cream

Berry Fool

Mixed berries layered with natural yoghurt and sponge, topped with Chantilly cream

New York Cheesecake

Baked cheesecake served with fresh berries and Chantilly cream.

Cheshire Farm Ice Creams

A choice of three scoops from chocolate, strawberry, honeycomb and vanilla-pod. Served with Chantilly cream, fresh berries and a café curl

Jelly & Ice Cream

Homemade Pimm's jelly served with vanilla-pod ice cream

Hot Drinks

Add an extra shot or espresso to any of the drinks below for 30p.

Espresso £1.75

Macchiato £1.75

Flat White £2.95

Cappuccino £2.95

Caffé Americano £1.75/£1.95

Caffé Latte £2.95

Chai Latte £3.25

Speciality Latte £3.25

Vanilla, hazelnut, caramel, cinnamon or gingerbread.

Mocha £3.25

Liqueur Coffee £5.50

Hot Chocolate £2.95

Teas

English Breakfast Tea £2.25

Earl Grey Tea £2.25

Fruit & Herbal Teas £2.50