

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.

£5.50

Confit Duck Croquette

Slow cooked confit of duck leg, pulled and bound with spring onion potato,
panko breadcrumbs and deep fried.
Served with hoisin sauce and cucumber ribbons.

£7.25

Brie, Chestnut & Pear Salad (v)

Brie, cranberry, crushed chestnut and sliced pear, served with pea shoots
and a Cumberland sauce dressing.

£6.75

Chorizo & Halloumi Skewer

Halloumi and chorizo chunks, red onions and mixed peppers.
Served with smoked paprika mayonnaise.

£6.95

Salt & Pepper Calamari

Fresh calamari coated in salt and pepper seasoning and fried.
Served with a lemon mayonnaise and pea shoots.

£7.15

Pub Classics

Cumberland Sausage

Littlers Butcher's Cumberland sausage ring served on a bed of champ mashed potato with red onion gravy, parsnip shavings and braised red cabbage.

£13.50

28 Day Aged British Steak

Char-grilled and served with hand-cut chips, battered onion rings, grilled tomato and button mushrooms.

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 ale, fully encased in short crust pastry and served with a jug of stockpot gravy, hand-cut chips and garden peas.

£13.95

8oz Prime Beef Burger

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

£12.95

Add smoked bacon £1.50 Add onion rings £1.25

Pie of the Day

A home-made pie created by our highly skilled team of chefs. Served with a jug of stockpot gravy, hand-cut chips and garden peas. Please ask your waiter for today's choice.

£13.95

George and Dragon Favourites

Belly Pork

Slow braised belly pork and a Bury black pudding fritter.

Served with baby apples, fondant potato, Chantenay carrots and parsnip crisp with a cider sauce.

£16.15

Pan Fried Breast of Duck

Gressingham duck breast pan fried and served with fondant potato, Chantenay carrots, braised red cabbage, celeriac puree and a Madeira sauce.

£17.95

Beef Brisket Hot Pot

Slow cooked tender chunks of beef brisket with root vegetables in a rich stockpot gravy.
Served with pickled red cabbage and crusty bread.

£14.75

Sweet & Sour Chicken

Battered chicken breast served in a classic sweet and sour sauce.
Served with prawn crackers and white and wild rice.

£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.

£14.75

Vegetarian and Vegan

Butternut Squash & Chickpea Curry *V*

A curry of fresh spinach, chickpeas and butternut squash in a spicy tomato and mixed herb sauce.
Served with white and wild rice, Chota naan bread, poppadum and mango chutney.

£12.95

Tempura of Vegetables *V*

Medley of vegetables in a homemade tempura batter.
Served with a side salad, skin-on fries and a sweet chilli dip.

£12.50

Stuffed Pepper *V*

Ratatouille and white and wild rice bound with a tomato and basil sauce inside a baked bell pepper. Served with a side salad and balsamic vinegar.

£12.50

Vegetable Kebab *V*

Skewer of red onion and mixed peppers, tomato and mushrooms.
Served with a sweet chilli sauce, skin-on fries and a side salad.

£12.95

Halloumi & Chips *V*

Halloumi cheese battered and deep fried.
Served with hand-cut chips and a choice of mushy or garden peas.

£10.95

V denotes Vegan

Fresh Fish

Smoked Haddock Risotto

Natural smoked haddock, leeks and spinach in a creamy risotto topped with a parmesan crisp.
Small plate **£9.95** Regular plate **£14.75**

Salmon Hollandaise

Lightly grilled fillet of salmon, served with fondant potato, hollandaise sauce and seasonal vegetables.
£14.25

Trio of Fish

Lightly grilled fillets of red snapper, red mullet and tuna. Served on a bed of parmentier potatoes with seasonal vegetables and a lemon and dill cream sauce.
£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.
½ Portion £8.95 Regular £12.95

Fish and Chips

Fresh East coast cod fillet, deep fried in a homemade batter. Served with hand-cut chips and a choice of mushy or garden peas.
½ Portion £9.25 Regular £13.25

Light Bites

Hot Brie & Cranberry Baguette (v)

Somerset brie and cranberry sauce on a toasted sour dough baguette. Served with skin-on fries.
£8.50

Add smoked bacon £1.50

Fish Finger Flatbread

Deep fried battered cod goujons on a chimichurri flat bread with lettuce. Served with skin-on fries and a homemade tartar sauce.
£9.50

BBQ Pulled Beef Baguette

Beef brisket, slow cooked and pulled, smothered in BBQ sauce. Served in a sour dough baguette with skin-on fries.
£9.50

Chicken & Bacon Flatbread

Grilled bacon and deep fried breaded chicken. Served on a chimichurri flat bread with lettuce, mozzarella, sliced tomatoes, smoked paprika mayonnaise and 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.

- Prawn and Marie-rose £7.95**
- Bacon and Cheddar Cheese £7.25**
- Butternut Squash and Chick pea curry (v) £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

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

Sticky Toffee Pudding

A traditional sticky toffee pudding.

Served warm with a homemade butterscotch sauce and Cheshire Farm vanilla-pod ice cream. **£6.25**

Panna Cotta

Vanilla panna cotta served with crushed meringue and a blackberry and sloe gin compote.

£6.25

Cranberry & Almond Bakewell Tart

Traditional Bakewell tart topped with toasted flaked almonds and an apricot jam glaze served with fresh berries and pouring cream.

£6.25

Honeycomb Cheesecake

A rich indulgent vanilla cheesecake served with a homemade honeycomb, chocolate sauce, fresh berries and Chantilly cream.

£6.25

George & Dragon Cheese Board

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

£7.95