

George & Dragon

Sunday Lunch (Sample Menu)

2 Courses £17.95 / 3 Courses £21.95

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 whole-tail 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.