

# The George and Dragon

## **STARTERS**

<b>Deep Fried Brie (v)</b>	<b>£6.50</b>
Dressed leaves & cranberry sauce	
<b>Tempura Prawns &amp; Calamari</b>	<b>£7.50</b>
Sweet chilli sauce & wild rocket	
<b>Soup (v)</b>	<b>£6.50</b>
Roasted red pepper & tomato, crusty bread, salted butter	
<b>Caesar salad</b>	<b>£7.00</b>
Chicken, crispy bacon, anchovies, crispy lettuce & fresh croutons	
<b>Duck liver &amp; port pate</b>	<b>£7.50</b>
Sticky fig chutney, toasted sourdough & pea shoots	
<b>Classic Prawn and Smoked Salmon Cocktail (v)</b>	<b>£7.50</b>
Prawns in marie rose, smoked salmon & shredded lettuce	

## **MAINS**

<b>Roast Chicken</b>	<b>£14.50</b>
<b>Roast Sirloin of Beef</b>	<b>£16.50</b>
<b>Roast Pork</b>	<b>£15.50</b>
All roast dinners served with roast potatoes, Yorkshire pudding, roasted parsnips & carrots, cauliflower cheese, seasonal greens & red wine gravy	
<b>Wild Mushroom Spaghetti</b>	<b>£13.50</b>
Wild mushroom, brandy cream sauce, wild rocket & parmesan	
<b>Beer Battered Haddock</b>	<b>£13.50</b>
Triple cooked chunky chips & tartar sauce	
<b>Steak &amp; ale pie</b>	<b>£15.50</b>
Slow cooked steak & winter vegetable pie, puff pastry lid, chips & greens	

**All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. Some dishes may be altered for dietary needs.**

**For allergy enquiries please ask a member of our team.**