

**THE GEORGE & DRAGON**  
**AUTUMN/WINTER MENU**

**STARTERS**

- Large sourdough bread, with choice of butter, olive oil with balsamic vinegar or hummus £5
- Soup of the day, served with rustic bread and butter £7
- English muffin topped with blue cheese crumbs, spinach and oyster mushrooms, finished with sherry vinaigrette £7
- Potted smoked mackerel, with capers, dill and crème fraiche, served with toasted sourdough bread £8
- Chicken skewers, marinated in coriander, mint and curried yogurt, served with satay sauce £8.50
- Homemade white fish and Brie fishcake, with poached egg and hollandaise sauce small£8.50/large £14
- Homemade sweet potato, chickpea and herb falafel, served with tzatziki £8
- Norwegian prawn cocktail, fresh granary bread £8
- Fresh mussels steamed in curry sauce, served with rustic bread small£8/large£13

**SHARING PLATTERS**

- Fish platter: fresh mussels, cod goujons and potted mackerel, served with sourdough bread, garlic mayonnaise and tartar sauce £17
- Chiltern charcuterie platter: a selection of fine British cured meats, served with olives, gherkins, olive oil with balsamic vinegar and toasted sourdough bread £16
- Goats cheese and caramelised banana shallots tart tatin £12

**MAINS**

**FROM THE GRILL**

- Chargrilled 8oz rib-eye steak, served with grilled tomato, garlic buttered mushrooms, homemade triple-cooked chunky chips and a choice of peppercorn sauce or garlic butter £26.50
- \*Our steak cuts come dry aged for a minimum of 30 days. Our Yorkshire butcher specialises in rare bread, native, Long Horn cattle, which come from the North Yorkshire National Moors. Fed on a diet of rich pastureland and local beer
- Chargrilled lamb steak, marinated in garlic and mint, served with black lentil and potato tagine, mango and apricot chutney and flat bread £16.50
- Chargrilled rare breed Dexter beef burger, with applewood smoked Swiss cheese, lettuce, tomato, onion and G&D burger sauce, in a flour bap, served with skin on fries and battered onion rings £14.50
- Chargrilled 8oz gammon steak, infused with mulled wine spices, served with pomme boulangere, steamed kale and black cherry mulled wine jus £14.50

**MEAT DISHES**

- Slow-cooked rare breed crispy belly pork and homemade pork sausage, served with butter beans and lardon cassoulet £15
- Shin of beef slowly braised in a rich red wine, onion, mushroom and carrot sauce, served with a chickpea dumpling £15
- George and Dragon pie of the day, served with seasonal vegetables and creamy mash £15
- Classic free-range chicken Kiev, served with cauliflower cheese and skin on fries £ 14.50

**FISH DISHES**

- Golden battered fresh cod fillet, served with homemade triple-cooked chunky chips, crushed buttered peas and tartare sauce £15
- Fresh water salmon en croute, stuffed with mushroom duxelle and baby spinach, served with steamed new potatoes and brandy and shallot veloute £17.50

**OUR VEGAN CHOICE**

- Bulgur wheat, sweet potato, French beans, courgette, aubergine and coconut milk biryani £15

**SIDES £3.50 each**

Triple-cooked chips/skin on fries/cauliflower cheese/tomato and onion salad/house salad/seasonal vegetables