

THE GEORGE & DRAGON

— PUB RESTAURANT —

SUNDAY MENU

STARTERS & LIGHT BITES

- Soup of the day** (CG,M,CL)4.95
- Tempura battered crispy squid**, lemon & Cajun mayonnaise, apple & fennel herb salad (CG,MO,MT,E).....6.95
- House terrine of the day**, chutney & toast ask your server for details (MT,CG,CL,SP).....6.95
- Breaded whitebait** & fresh tartare sauce (F,M,CG,E,SP).....5.95
- Beef tomato, mozzarella & avocado salad**, aged balsamic & basil oil (v) (M,SP).....6.50
- Chicken wings** with a choice of hot sauce or blue cheese dip (M,SP).....6.95
- Salads**, choose any from the salad menu as a starter
- Mussels of the day**, ask your server for details (MO,SP,M)6.95

SHARING PLATES

- Baked camembert**, confit garlic, toast & chutney (v) (M,SP,CG)12.95
- Bread & oils**, sour dough & ciabatta, olives, confit garlic, balsamic vinegar & olive oil (v) (CG,N,SP)9.95
- Grazing platter** - olives, chorizo, roasted peppers, hummus, battered halloumi, sundried tomatoes, salad garnish & ciabatta (CG,SP,M,MT)13.95

SUNDAY ROASTS

Served with goose fat potatoes, seasonal veg, Yorkshire pudding & gravy

- Rare roast sirloin of beef** (CG,CL,E,M) ..13.95/6.50
- Roast half chicken with stuffing** (CG,CL,E,M)11.95/5.95
- Roast lamb rump** (CG,CL,E,M)14.95

DESSERTS

Please ask a member of staff for today's dessert menu.

ALLEGENS CODING

CG- CEREALS CONTAINING GLUTEN CR- CRUSTACEANS
E- EGGS F- FISH P- PEANUTS
SY- SOYABEAN M- MILK N- NUTS CL- CELERY
MT-MUSTARD SM- SESAME SP- SULPHITES
L- LUPIN MO—MOLLUSCS

MAINS

- Roast butternut, ricotta & spinach cannelloni** & house salad (v) (CG,E,M,SP)12.95
- Fillet of bream**, dauphinoise potato, green beans & mussel beurre blanc (SP,F,M,SP)15.95
- Smoked haddock**, spinach & leek bake, new potatoes & house salad (E,F,M,CG).....13.95
- Risotto of the day** ask your server for details
- Thai spiced salmon & cod fishcakes**, pickled chilli salad & new potatoes (CG,F,SP,E)12.95

CLASSICS

- Home cooked ham**, 2 hen's eggs, chips & salad garnish (E,CL,SP).....1.95
- Beer battered fish**, chips, crushed minted peas, salad garnish & fresh tartare sauce (CG,F,E,SP) 12.95
- Scampi**, chips, peas, salad garnish & fresh tartare sauce (CG,E,F,SP).....11.95
- Macaroni cheese** & house salad (v) (CG,E,M,SP) 10.50
- Vegi fish** - beer battered halloumi, chips, crushed minted peas, salad garnish & fresh tartare sauce (v) (CG,E,SP).....11.95

SALADS

enjoy as a smaller light option or as a main course.
Any of our salads can be made vegetarian by removing the meat/fish/cheese content.

- Salmon Nicoise** salad leaves & house dressing (F,E,SP,MT)6.95/12.95
- Avocado & king prawn salad**, lime & chilli dressing (CR,M,SP)7.95/13.95
- Chicken Caesar salad** (CG,F,M,SP)6.95/12.95
- Crispy duck**, sesame seed & watermelon salad, sweet chilli & plum dressing (SP,SY,CG,SM,P)7.95/13.95

KIDS MENU

- Beer battered fish & chips**, peas & tartare sauce (CG,E,F,SP)6.00
- Scampi**, chips, peas & tartare sauce (CG,E,F,SP)6.00
- Macaroni cheese** & side salad (v) (CG,E,M,SP)6.00
- Ham, egg & chips** (CL,E,SP)6.00

ALES

Tiger 4.2% 3.50/1.80
Beacon Hill 3.8% 3.30/1.70

Other Everards and guest beers are available throughout the year .3.80/1.95

LAGERS

Fosters 4% 3.90/1.95
Kronenbourg 1664 5% 4.05/2.05
San Miguel 5% 4.20/2.10
Birra Moretti 4.6% 4.65/2.35

CIDER & STOUT

Symonds 4.5% 4.00/2.00
Guinness 4.1% 4.15/2.10

Guest cider available throughout the year

BOTTLED BEERS

Peroni 330ml 5.1% 3.65
Desperado 330ml 5.9% 3.75
Heineken 00 275ml 0% 2.65

BOTTLED CIDERS

Magners Original 568ml 4.5% 4.25
Old Mout 500ml 4% 4.35
Kiwi & Lime, Strawberry & Pomegranate, Pineapple & Raspberry, Berries & Cherries

SPIRITS

Vodkas - Including Smirnoff, Grey Goose & Salted Caramel

Rums - Including Bacardi, Captain Morgan Spiced, Brugal, Kraken & Red Leg

Brandys - Including Courvoisier & Remy Martin

Whiskeys - Including Jamesons, Haig Clubman, Glenmorangie, Balvenie & Lagavulin

Gins - Over 20 to choose from including Bombay, Hendricks, Tanqueray, Warner Edwards, William Chase, Brockmans

Plus a wide variety of other spirits, please ask a member of staff about what we have on offer.

WHITE WINES

Colomba Bianca, Cataratto Inzolia 'Gazzera', Sicily 12.5% - WW £16.50
Perfumed and vibrant with a hint of creamy ripe pear and spice.
..... 250ml 5.60
..... 175ml 4.15

Terre Du Soleil, Sauvignon Blanc, Vin de France, France 12.5% - WW 17.95
Zesty Sauvignon Blanc from the South of France, refreshing and full of flavour.
..... 250ml 6.05
..... 175ml 4.55

Vina Edmara, Chardonnay, Chile 13.5% - WW 18.95
A zesty citrus flavour enhanced by tropical fruit notes, refreshing and vibrant.
..... 250ml 6.35
..... 175ml 4.75

Andrea Di Pec, Pinot Grigio Venezia Giulia, Italy 12.5% 19.50
A top quality Pinot Grigio bursting with delicate fruit flavours of ripe pears and yellow apple with a spicy character.
..... 250ml 6.55
..... 175ml 4.90

Faultline, Sauvignon Blanc, New Zealand 12.5% 24.95
Typical notes of passion fruit and mango with a fresh and herbaceous flavour.
..... 250ml 8.35
..... 175ml 6.25

Pazo Do Mar, Albariño Coral do Mar, Spain 12.5% 25.00
Fresh flavours of citrus and white flowers with a fennel and salty finish. Classic zesty Albariño.

Domaine De La Villaudière, Sancerre Blanc, France 13% 33.00
Lively mineral tones are complemented by fresh green fruits and white pepper through to a long and mouth-watering finish.

SPARKLING WINE

Favola, Prosecco DOC 200ml, Italy 11% 6.75
A fresh, fragrant and fruity Prosecco with aromas of pear and apple

Sacchetto, Prosecco Extra Dry Fili, Italy 11.5% 25.00
A fresh and fruity sparkling Prosecco with fine bubbles.

RED WINES

Tierra Antica, Cabernet Sauvignon, Chile 11.5% - WW 16.95
Fresh tomato, herb, black cherry and a touch of earthiness, well balanced and rounded.
..... 250ml 5.95
..... 175ml 4.25

Terre Du Soleil, Merlot Vin de Pays d'Oc, France 13% - WW 17.95
An easy drinking and soft Merlot from the South of France showing ripe plum and raspberry flavours.
..... 250ml 6.05
..... 175ml 4.55

Berton Vineyard, The Black Shiraz, Australia 14.5% 21.95
A rich wine bursting with blackberry fruit and minty chocolate aromas and toasty, oaky, vanilla notes.
..... 250ml 7.35
..... 175ml 5.50

San Marzano, Negroamaro 'Il Pumo', Italy 13% 23.00
A juicy and fleshy wine, full of flavour of raised red fruits, eminently moreish.
..... 250ml 7.90
..... 175ml 5.50

Matias Riccitelli, The apple doesn't fall far from the tree Malbec, Argentina 14.5% 28.00
Intense and mouth filling with wonderful aromas of parma violets and lavender.

Domaine St Damien, Gigondas, France 15% 38.00
Fragrant aromas of ripe red fruits and opulent on the palate with a smooth texture.

ROSE WINE

Sunset Point, Zinfandel Blush, Italy 11% - WW 18.00
A medium style rosé showing red berry and pink grapefruit aromas complemented by a fruity and smooth flavour.
..... 250ml 6.05
..... 175ml 4.55

Sacchetto, Pinot Grigio Blush Di Venezia, Italy 12% - WW 19.50
Pale pink in colour, this is a fresh and fruity off-dry rosé with a soft finish.
..... 250ml 6.55
..... 175ml 4.90

Château De L'Aumérade, Côtes de Provence Rosé, 'Cuvée Marie Christine', France 12.5% 25.00
Elegantly styled, with aromas of grapefruit, succulent peach and a refreshing acidity. Provençal rosé at its best.

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