

THE GEORGE & DRAGON

SUNDAY MENU

STARTERS

Soup of the day, sourdough roll & butter (CG,CL,M)	6
Breaded whitebait & fresh tartare sauce (CG,E,F,M,SP)	6
Chicken liver parfait, salad leaves, chutney & toast (CG,E,M,SP)	7
Prawn cocktail, cucumber, tomatoes, salad leaves & Bloody Mary sauce (CG,CR,E,SP)	7
Chicken wings with a choice of hot sauce or blue cheese dip (M,SP)	
-6 pieces	7
-12 pieces	11

SHARING PLATES

Baked camembert, toast & chutney (V)(CG,M,SP)	13
Vegi platter - olives, red pepper hummus, battered halloumi, sun dried tomato salad & sourdough (V)(CG,M,MT,SP)	13
George platter - chicken wings, scampi, whitebait, honey & mustard sausages & chilli nachos (CG,CL,F,M,MT,SP)	14

SUNDAY ROASTS - All served with goose fat potatoes, roasted carrots & parsnips, red cabbage, celeriac puree, broccoli & cauliflower, yorkshire pudding & gravy

Rare roast sirloin of beef (CG,CL,E,M)	13/6
Half roast chicken & stuffing (CG,CL,E,M)	12/6

MAINS

Risotto of the day (SP)	Ask server
Beer battered fish, chips, crushed minted peas, salad garnish & tartare sauce (CG,E,F,SP)	13/6
Scampi, chips, peas, salad garnish & tartare sauce (CG,E,F,SP)	12/6
Beer battered halloumi, chips, crushed minted peas, salad garnish & tartare sauce (V)(CG,E,SP)	12/6

BAKES

Smoked haddock, leek, spinach, cheese sauce, new potatoes & salad (CG,F,M,MT,SP)	14
Cottage pie topped with creamy mash & greens (CL,M)	13
Macaroni cheese & salad (V)(CG,M,MT,SP)	6/12
Mediterranean vegetable pasta bake, tomato sauce & salad (VG)(CG,SP) <i>cheese topping optional</i>	6/13

SALADS - Enjoy as a light option or as a main course

Salmon fillet, anchovies, olives, egg, green beans, new potatoes, tomatoes & salad leaves (E,F,MT,SP)	6/11
Crispy duck, sesame seed, watermelon, salad leaves & plum sauce (CG,SM,SP,SY)	7/12
Feta, chickpea, pomegranate, balsamic dressing & salad leaves (V)(M,SP)	6/11

SIDES

Hand cut chips (VG)	3
Skinny chips (VG)	3
Olives (VG)	3
Coleslaw (V)(CG,E)	3
Mixed salad (V)(MT,SP)	3

V & VG denotes vegetarian & vegan dishes

ALLERGENS CODING:

All of our dishes have been coded as per the allergens listed below, however, as most of our food is cooked fresh to order we are able to make certain adjustments to some dishes in order to remove some allergens. Please speak to a member of staff who will be able to advise further.

CG-Cereals containing gluten, CL-Celery, CR-Crustaceans, E-Egg, F-Fish, L-Lupin, M-Milk, MO-Molluscs, MT-Mustard, N-Nuts, P-Peanuts, SM-Sesame, SP-Sulphites, SY-Soyabean