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**THE GEORGE  
& DRAGON**

*The George and Dragon*

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*from the kitchen*

All ingredients are sourced where possible from local suppliers.

Wine and food pairing - We have made a selection of suggested wines that we feel would be suitable to pair each of our main course dishes.

## Starters

Mild Curried Parsnip & Potato Soup £4.00  
*served with croutons and crusty bread and butter*

Salmon, Smoked Haddock and Lobster Fishcakes £6.50  
*topped with a poached egg and served with a lemon, white wine and parsley cream sauce*

Slow Baked Hot & Spicy Chicken Wings £6.00  
*served with crusty French bread*

Goat's Cheese, Cherry Tomato & Tapenade Tartlet £6.00  
*served with balsamic onion relish*

Salmon, Cod, Lobster & Brandy Chowder £7.00  
*served with croutons and crusty bread and butter*

Homemade Pork, Chicken Liver and Port Paté Pots £6.50  
*served with red onion marmalade, warm toast and butter*

Smoked Trout Marinated in Lemon & Watercress Vinaigrette £6.50

Deep Fried Brie Wedges £6.00  
*coated in almond breadcrumbs and served with a jalapéno jelly*

## Starters to share

Anti Pasti Platter £13.00  
*salami, parma ham and chorizo served with olives, caramelised shallots, olive oil & balsamic vinegar dip and crusty bread*

Platter of Deep Fried Brie Wedges, Goat's Cheese and Tapenade Tartlet & Potato Skins £14.00  
*filled with Tomato & 3 Bean Salsa and Cheese with a Garlic Mayonnaise Dip*

## From the Shire

Local Purston Manor Lamb, Winter Vegetable and Mint Hotpot £11.00  
*topped with cracked black pepper potato crisps*  
*Banda Azul Crianza, Rioja Spain / Freedom Cross, Pinotage South Africa*

Newbottle Chicken Fricasse £12.50  
*braised chicken on the bone with chunky sweet potato, whole button mushrooms, shallots, peppers, carrot, garlic and thyme, finished with Oxford's shaken oak mustard brandy and cream*  
*Sunnycliff Estate Chardonnay, Australia / Chablis, Alain Bretin, France, Burgundy*

Local Pheasant Breast £11.00  
*pan fried and served with sweet potato mash, crispy onion rings and cranberry sauce*  
*Sunnycliff Estate Shiraz, Australia / Montepulciano d'Abruzzo, Taverna Nova, Italy*

## From the Deep

Deep Fried Cod in Beer Batter £10.00  
*served with hand cut chips and buttered garden peas*  
*Banda Dorado Blanco, Rioja Spain, Ca' Solare Pinot Grigio, Italy*

Salmon, Smoked Haddock and Lobster Pie £12.00  
*topped with mashed potato, served with salad garnish*  
*Ladera Verde Sauvignon Blanc, Chile / Marlborough Sauvignon Blanc, New Zealand*

Pan Fried Megrin Sole £13.50  
*served on a bed of new potatoes and broccoli and served with a green salsa butter sauce*  
*Ladera Verde Sauvignon Blanc, Chile / Marlborough Sauvignon Blanc, New Zealand*

Baked Whole Rainbow Trout £13.50  
*stuffed with lemon and dill, served on a bed of wilted spinach and topped with a red and yellow romero pepper sauce*  
*Freedom Cross Chenin Blanc, South Africa / Mendoza Viognier, Pampas del sur, Argentina*

## From the Farm

Prime Sirloin Steak £18.00  
*served with roast vine cherry tomatoes, field mushroom, battered onion rings, cafe de Paris butter and hand cut chips*  
*Pinot Noir, Pampas del sur Argentina, Cotes du Rhone, Grande serres France*

George & Dragon 8oz Homemade Beef Burger £8.75  
*with tomato relish, lettuce and tomato, served with salad and hand cut chips*  
*Freedom Cross, Pinotage South Africa / Zinfandel old vines, Angels Flight, California*

- Traditional Burger £9.00

- Burger Mixed with Chilli Peppers and Garlic £9.50

- Burger Mixed with Stilton and Parmesan £14.50

'The Governor' Beef Burger £14.50  
*double beef burger with melted Monterey Jack chese, smoked bacon, BBQ sauce and topped with onion rings served with salad and hand cut chips*  
*Pinot Noir, Pampas del sur Argentina, Cotes du Rhone, Grande serres France*

Pork Belly £10.50  
*braised in cider, thyme and stock served on a bed of bubble and squeak with fine beans*  
*Montepulciano d'Abruzzo, Taverna Nova, Italy*

Pan Fried Lambs Liver £10.00  
*served with an onion and bacon sauce on a bed of mashed potato and topped with parsnip crisps*  
*Montepulciano d'Abruzzo, Taverna Nova, Italy, Cotes du Rhone, Grande serres France*

Honey Roast Ham £9.00  
*served on a bed of new potatoes and served with a lemon and parsley sauce*  
*Ladera Verde, Merlot Chile, Banda Azul Crianza, Rioja Spain*

## From the Past

Homemade Chicken Kiev £10.00  
*served with creamy mashed potato, fine green beans and garlic and parsley butter*  
*Sunnycliff Estate Chardonnay, Australia / Marlborough Sauvignon Blanc, New Zealand*

Pan Fried Medallions of Pork £11.00  
*cooked in a mushroom and cognac sauce and served with steamed rice*  
*Sunnycliff Estate Shiraz, Australia / Zinfandel Old Vines, Angels Flight, California*

Steak & Ale Pie £10.00  
*topped with a puff pastry lid and served with hand cut chips and buttered peas*  
*Montepulciano d'Abruzzo, Taverna Nova, Italy / Zinfandel Old Vines, Angels Flight, California*

## From the Garden

Chick Pea, Spinach & Halloumi Curry £9.00  
*served with steamed rice*  
*Freedom Cross Chenin Blanc, South Africa / Banda Dorado Blanco, Rioja Spain*

Parmesan and Butter Bean Burger in a Ciabatta Roll £9.00  
*topped with caramelised red onions and served with pesto salad and hand cut chips*  
*Ladera Verde Sauvignon Blanc, Chile / Marlborough Sauvignon Blanc, New Zealand*

Baked Leek, Pepper and Spinach Risotto £9.50  
*topped with melted camembert and served with garlic and rosemary ciabatta*  
*Sunnycliff Estate Chardonnay, Australia / Mendoza Viognier, Pampas del sur, Argentina*

Roasted Butternut Squash, Pecan and Blue Cheese Salad £9.00  
*topped with homemade potato crisps*  
*Sunnycliff Estate Chardonnay, Australia / Banda Dorado Blanco, Rioja Spain*

## From the Chef

Beef Wellington £18.50  
*fillet of beef stuffed with a paté and mushroom duxelle, served with a red wine sauce, fondant potatoes and buttered green beans and carrots*  
*Marlborough Sauvignon Blanc, New Zealand / Chablis, Alain Bretin, France, Burgundy*

George & Dragon Mixed Grill £19.00  
*4oz rump steak, 4oz gammon steak, cumberland sausage, lamb cutlet, tomatoes, mushrooms, onion rings and hand cut chips*  
*Pinot Noir, Pampas del sur Argentina / Cotes du Rhone, Grande serres France*