

THE GEORGE & DRAGON

HISTORIC INN EST. 1722

We commend to you, the Chef Brigade's latest seasonal special offerings,
for Week ending Sunday 15th May 2022

Starters

Smoked Mackerel

Hot oak smoked Mackerel Fillet, served with a Horseradish infused Crème Fraiche. Accompanied by Baby Pickled Beetroot and New Potato Salad ~ £9.95

Braised Pork Ribs

Slow Braised Meaty Pork Ribs, rubbed with a Salt and Pepper spice blend, finished in the wok infusing Spring Onions, Green Chillis and a sticky Honey ~ £10.95

The Camembert (V)

A full box of Camembert Cheese, studded with sprigs of fresh Rosemary and slivers of Garlic. Oven baked until yielding served with warm Rustic Bread for dipping. Ideal for sharing ~ £10.95

Smashed Avocado (V)

Smashed Avocado, served over Sourdough Toast, topped with a Poached Hens Egg, finished with a Chilli infused Truffle Oil & Smoked Paprika ~ £9.95

Main Courses

16oz T-Bone Steak

This 16oz traditional cut of Award-Winning 28 Day aged Beef, cooked on the bone, to your liking. Served with battered Onion Rings, grilled Vine Tomato, sautéed Field Mushroom plus chunky Beef Dripping Chips ~ £29.95

Why not add one of Chef's delicious Cream sauces of 'Au Poivre' (Cracked Black Peppercorn), 'Glenfiddich' (Malt Whisky), or 'Diane' (Wild Mushroom and Claret) at only £3.25

Black Pudding Chicken

Succulent Chicken Breast filled with Black Pudding, wrapped in rashers of Bacon, and smothered in a Coarse Grain Cream sauce. Served with either Rice, Chips or Half 'n' Half ~ £17.95

Seafood Linguine

Pacific King Prawns, Freshwater Crayfish Tails and Smoked Salmon in a rich Chardonnay Cream sauce enveloping fresh Linguini Egg Pasta. Topped with Parmesan shavings and Peppery Rocket ~ £19.95

Rump Of Lamb

A tender cut of Lamb, served pink alongside a Garlic and Chive Mashed Potato, tender stem *steamed* Broccoli and a fragrant Rosemary Jus ~ £19.95

Wild Mushroom Linguine (V)

Wild Mushrooms in a creamy Chardonnay sauce, enveloping ribbons of fresh Egg Pasta. Finished with a drizzle of Truffle Oil, Parmesan shavings and topped with a scattering of Peppery Rocket ~ £16.95



*This Historic Tavern has been providing hospitality and sustenance, to the local Village Folk and passing Journeymen, since way back in 1722.
The Business is owned and personally supervised by The Viscount Christopher Wright*

