



SPRING MENU - APRIL

STARTERS:

12" Homemade, stonebaked cheesy garlic bread
£9.00 (V) *can be made vegan



Pot of shell on prawns with a lime and dill mayo,
and a warm crusty bread roll £9.00 *can be made gf



Homemade soup of the day served with a warm
crusty bread roll £6.95 (V) *can be made vegan and gf.
Ask for soup allergens



Trio of lamb koftas served on a bed of mixed salad
with garlic & beetroot raita dressing £8.00



Crispy shredded pigeon on a hoisin glaze, laid on a
bed of cucumber, spring onion, pea shoots and sesame
seeds £8.00



PUB CLASSICS:

**A hearty slice of our famous homemade steak & ale
pie,** served with hand-cut chips, mushy peas, and a
rich beef gravy £15.00



Hand battered haddock served with hand cut chips
homemade mushy peas & a lemon wedge £15.00 (GF)



G&D Stack Burger; 2 x 4oz beef patty topped with
melted cheese, on a soft brioche bun with lettuce,
tomato and diced red onion & gherkin, served with
hand cut chips or skinny fries £13.00



Meatless Burger topped with beetroot raita, served on
a brioche bun with lettuce, tomato, gherkin & red
onion with hand cut chips or skinny fries £13.00 (V)



Crispy Battered Chicken Burger with a garlic mayo,
served on a brioche bun with lettuce, tomato & red
onion, served with hand cut chips or skinny fries
£13.00 *can be made gluten free



8oz fillet steak, pan fried & basted in salted butter
served with roasted beef tomato, flat cap mushroom,
crispy onions rings and hand cut chips or skinny fries
£32.00 *can be made gluten free

Add a sauce for £3.95

Pink Peppercorn, Blue Cheese or Red Wine & Garlic



2 x 6oz Bacon Steaks served with sauteed new
potatoes and a black pudding stack cooked in garlic
butter, topped with poached egg and a hollandaise
sauce £16.50



Crispy Salmon Steak served on a bed of tagliatelle
pasta bound in a prosecco and parmesan cream sauce,
with samphire and parmesan shavings & a fresh
grilled lemon £17.00 (V) (Swap your salmon steak for
grilled goats cheese £14.00)



PLEASE BE AWARE THAT SOME OF OUR DISHES CONTAIN NUTS AND THEY ARE PRESENT IN OUR KITCHEN ENVIRONMENT.

WE CAN ADAPT MOST MEALS TO MAKE SURE THEY ARE FREE OF GLUTEN. ALL OUR BATTER IS FREE OF GLUTEN IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM WHO WILL BE HAPPY TO HELP WITH ANY INGREDIENT AND/OR ALLERGY ADVICE. PLEASE BE AWARE THAT MEAT AND FISH DISHES MAY CONTAIN BONES



HOMEMADE STONE BAKED 12" PIZZA'S

Classic Margarita £10 (V)



BBQ Chicken £12.50 *can be made vegan



Pepperoni £12.50



Flat Cap Mushroom £12 (V) *can be made vegan



Add Jalapenos £1.50

WRAPS:

Crispy Halloumi Wrap with peppers, onion, lettuce & a sweet chilli sauce £13.00



Honey & Barbeque Roast Chicken Thigh Wrap with lettuce and mozzarella cheese £13.00



Our Famous Hand Cut Chip Butty on a sub roll with either curry sauce (V), rich beef gravy or veg gravy (V) £6.95 *can be gluten free



6oz Rump Steak & Melted Stilton Cheese Wrap £14.50



Wraps are served with parmesan fries and homemade coleslaw

SALADS:

Smoked Salmon & Boiled Egg on a full bed of mixed salad with lemon mayo dressing £13.00



Heritage Tomatoes & Grilled Goats Cheese on a full bed of mixed salad with red onion, cucumber and a balsamic dressing with crisp croutons £13.00



FILTHY FRIES

Skinny fries topped with.....

Crispy fries topped with tikka sauce; crushed popadom's & pea shoots £6.50



Mozzarella Cheese fries topped with a rich beef gravy £6.50 *can be made veggie or vegan



SIDE DISHES

Hand cut chips £4.00 (V) (GF)

Skinny fries £3.50 (V)

Pot of homemade coleslaw £2.50 (V)(GF)

Side salad £3.50 (V)(GF)

Giant homemade onion rings with a side of garlic mayo £5.00 (V)(GF)



CHILDRENS MENU

Cheese Burger served with skinny fries and beans or peas £7.95



Cheese Wrap served with skinny fries and cucumber batons £7.95



Chicken Nuggets served with fries & beans or garden peas £7.95



Chicken Tikka served with rice £7.95





GEORGE &
DRAGON

ALLERGENS KEY:



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES



LUPIN