The George & Dragon

Sunday Menu

WHILE YOU WAIT

Padrón peppers, smoked Maldon salt, sumac (v)			7.5
Sausage roll, English mustard			5.5
Focaccia, whipped smoked butter, Maldon salt (v)			4.5
Chickpea hummus, za'atar, Mediterranean flatbread			9
Scotch egg, English mustard			6
SMALL PLATES & STARTERS			
Burrata, heritage tomato, red onion, herb o	oil (v)		13
Smoked duck breast, beluga lentils, endive salad, pomegranate vinaigrette, onion marmalade			11.5
Heritage beetroot, endive salad, vegan feta, Kalamata olives (vg)			8.5
Smoked mackerel rillette, cornichons, toasted focaccia			8.5
Crispy chicken, Korean ketchup, chilli, spring onion			9
Tiger prawns, chilli, garlic, toasted sourdough bread, lemon			12.5
Crispy squid, lemon aioli, chilli			9.5
Baked halloumi, aleppo pepper, hot honey, thyme			9
ROASTS			
Served with roast potatoes, maple glazed ca	rrots, parsnips, Yorks	hire pudding & gravy	
Trio of roasts: Hereford beef, Duroc free-range pork porchetta, White Cobb chicken			28.5
Aged Hereford sirloin, horseradish			25.5
Duroc free-range pork porchetta, crackling, apple sauce			23.5
White Cobb free range chicken, pork stuffing			22.5
Beetroot, butternut squash & nut Wellington (v)			19.5
TO SHARE			
Suffolk slow roast leg of lamb, mint sauce			60
Gochujang roasted whole chicken, chimichurri roast potatoes, tenderstem broccoli, maple roasted carrots, hispi cabbage, Cajun gravy			50
MAINS			
Cider-battered North Atlantic haddock, mushy peas, tartare sauce, skin-on fries			17.5
South coast mussels, shallots, 'nduja butter sauce, skin-on fries			17
Fisherman's catch of the day			24
SIDES			
Cauliflower cheese to share	8	Roast potatoes	5
Tenderstem broccoli, chilli, garlic	6	Skin-on fries (v)	5
Pigs in blankets, stuffing	6.5	Triple cooked chips (v)	5.5