The George & Dragon

Sunday Menu

BAR SNACKS

Gordal olives (v)			4.5
Padron peppers, smoked Maldon salt, sumac (v)			7.5
Sausage roll, English mustard			5.5
Scotch egg, English mustard			6
Focaccia, olive oil, balsamic vinegar (v)			4.5
Chickpea & butterbean hummus, pomegranate, za'atar, flatbread herb oil (vg)			9
Ortiz anchovies/sardines/white tuna, toasted sourdough, tomato salsa			12.5
SMALL PLATES & STARTERS			
Burrata, heritage tomatoes, red onion, basil and lemon oil (v)			13
Heritage beetroot, endive salad, vegan feta, kalamata olives (vg)			8.5/14.5
Crispy chicken, Korean ketchup, red chilli, spring onion			9
Tiger prawns, chilli, garlic, toasted rye bread, lemon, toasted sourdough			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	arrots, parsnips, Yori	ashire pudding & gravy	
Trio of roasts: Hereford beef, Duroc free-range pork belly, White Cobb chicken			28.5
Aged Hereford sirloin, horseradish			25.5
Duroc free-range pork belly, 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
MAINS			
Cider battered North Atlantic haddock, mushy peas, skin on fries , tartar sauce			17.5
Fisherman's catch of the day			24
South coast mussels, nduja butter, skin on fries			17
SIDES			
Cauliflower cheese to share	8	Skin-on fries (v)	5
Tenderstem broccoli, chilli, garlic	6	Triple cooked chips (v)	5.5
Dies in blankets stuffing	6.5	L	
Pigs in blankets, stuffing	0.0		

