

THE GEORGE & DRAGON

STEAK NIGHT 27th AUGUST

SMALL PLATES & STARTERS

Harissa spiced hummus, za'tar, olive oil, flatbread (vg) 8.5

Crispy chicken thigh, Korean ketchup, sesame seeds, chilli, spring onion 9.5

King prawns, garlic butter, chilli, toasted sourdough 13

Grilled lamb koftas, coriander & chilli yoghurt, mint, toasted flatbread 12

Salt & pepper squid, chilli, spring onion, aioli 11

Marinated Isle of Wight tomatoes, olives, grilled sourdough (vg) 10

STEAKS TO SHARE

17oz Cote De Boeuf 70 | 17oz Chateaubriand 60

STEAKS

Bavette 19

12oz Ribeye on the bone 35

12oz Sirloin on the bone 32

8oz fillet 35

SAUCES £4 EACH

Confit garlic & herb butter | Peppercorn | Chimichurri | Bernaise

PUB CLASSICS

Burrata, Isle Of Wight Tomatoes & Grilled Nectarines Salad, Toasted Pumpkin Seeds (v) 18

Chicken schnitzel, fennel & rocket salad, roasted garlic & herb butter 19.5

add Burford Brown egg 2

Cider-battered North Sea haddock, mushy peas, tartare sauce, triple cooked chips 19.5

add curry sauce 2

Double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries 19.5

SIDES

Cider battered onion rings 6 | Skin-on fries 6 | Triple cooked chunky chips 6

Rocket & parmesan salad, balsamic 6 | Tenderstem broccoli, chilli & garlic 7

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. (v) vegetarian / (vg) vegan