THE GEORGE & DRAGON

STEAK NIGHT

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 12

Grilled lamb koftas, coriander & chilli yoghurt, mint, toasted flatbread 11

Salt & pepper squid, chilli, spring onion, aioli 10

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

STEAKS TO SHARE

17oz Cote De Boeuf 65 | 17oz Chateaubriand 60

STEAKS

Bavette 19 | 12oz Ribeye on the bone 35

12oz Sirloin on the bone 32 | 8oz fillet 35

SAUCES 2.5 EACH

Confit garlic & herb butter | Peppercorn | Chimichurri

All steaks come with fries

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 add Burford Brown egg 2

Cider-battered North Sea haddock, mushy peas, tartare sauce, triple cooked chips 18 add curry sauce 2

Double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries 18.5

SIDES

Cider battered onion rings 6 | Skin-on fries 5.5 | Triple cooked chunky chips 5.5

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

PUDDINGS

Burnt Basque cheesecake, Yorkshire rhubarb, vanilla 8

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream 8

Summer berries Eton mess, chantilly cream 8

Ice cream by Ice Cream Union 2.5 per scoop - vanilla, chocolate, strawberry, clotted cream, honeycomb

Sorbet by Ice Cream Union 2.5 per scoop - lemon, raspberry, mango

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