

THE GEORGE & DRAGON HOTEL

Starters

A Pot of Seasonal Soup 5.00

Our soups are made using only fresh local produce, and served with fresh bread

Chicken Liver Pate 6.00

Accompaniments are our own fruit chutney and Melba toast

Crayfish and Prawn Cocktail 6.25

Crayfish tails & North Atlantic Prawns with classic Marie Rose sauce

Scottish Smoked Salmon 6.25

Simply served with fresh lemon

Woodland Mushroom Risotto 6.50

Pan fried wild mushrooms in a creamy risotto rice topped with fresh parmesan curls

Confit of Duck 7.00

sat on black pudding with Oriental sauce

Crispy Fried Scottish King Scallops 7.00

Simply served with fresh lemon and a herb salad

Main Courses

Roast Fillet of Salmon 14.00

Hollandaise sauce, cherry tomatoes, green beans and new potatoes

Roasted Belly Pork 14.50

With pan fried king scallop, crispy pancetta and a bramley apple jus

Oven Roasted Rump of Lamb 14.50

Braised vegetable tower, sage and potato croquettes

Pan Fried Scottish Scallops & Large Crevettes 15.00

Served in a sweet chilli sauce with sautéed potatoes and a herb salad

Prime Yorkshire Venison Steak 16.00

Bitter chocolate wine sauce, carved onto black pudding with dauphinoise potatoes

Pan Fried Breast of Duck 15.00

Served pink on sage & potato croquette, seasonal greens & a classic orange sauce

Prime Steak from Joe Greens farm, Cloughton, North Yorkshire.

Char grilled, served with mushrooms, cherry tomato & straw potatoes or homemade chips

8oz Fillet 21.00 10oz Ribeye 16.50 12oz Rump 15.50

Creamy pepper sauce or Port & Stilton sauce 2.00

Bowl of crispy onion rings 2.50

