



GEORGE & DRAGON

Cheshire's first contemporary dining pub

The George & Dragon sits proudly on the western edge of the magnificent Cheshire Plain, giving us access to some of the finest produce the county has to offer. We are indebted to the numerous small farmers, artisans and producers who make sure the produce entering our kitchens is always supreme. People like Ken Webb in Peover for his stunning beef from Peover; Andy Holt working 15 hours a day to make his world champion black pudding; David Levings scouring the fish markets and day boats to secure us the best fish; Mike Heler in Nantwich, Steve Parsonage in Arley and John Houldsworth. To these and many more we thank you for the opportunity to provide the best of modern British cooking.

David & Matthew Mooney

Anti Pasti

A superb selection of Local, Mediterranean & British dishes
Selection of 3 Dishes £5-95 5 Dishes £7.95 7 dishes £11.95
All served with Lebanese flat bread & Grissini

The George's Soup of the Day - made every day by us -
served with our own Bread £3-95

Terrine of Arley Estate Rabbit - Flavoured with Cognac Soaked Prunes
& Rosemary - Apple Jelly & Melba Toast £5-95

A plate of David Levings Oak Smoked Salmon - Lemon Mascarpone,
Cracked Pepper & House Brown Bread £7-95

Andy Holt's Brilliant Black Pudding - Wrapped in Patrick's Smoked
Bacon - Puy Lentil & Cumin Gravy £5-95

Barbon Fall Venison Pastrami - Slightly Smoked & Infused with Herbs
& Spices - Charentais Melon & Spicy Plum Syrup £7-50

George & Dragon's Fishcake - Salmon & Haddock Fillets, Flavoured
with Basil & Lemon - Chunky Bloody Mary Salsa £6-95
As a Main with Vegetables £8-95

Baked Crab Pancake - Fresh Crab, folded into a Classic Thermidor
Sauce & Tarragon - Baked in a Herb Pancake,
Topped with a Parmesan Crust £7-50

Gressingham Duck Ragout - Duck Braised, so it slips off the bone -
Red Wine & Tomato Sauce - Home made Gnocchi £6-95

Watercress, Roast Pear & Crabtree Cheese Salad - Crabtree is a Lovely
Alpine Style Cheese from Ann Connelly in Malpas £5-95 (v)

Main Courses

The 'Saint George' Pure British Beefburger - Hand Made by us, we
just add Onions, Herbs & Natural Spices - Always Fresh Never Frozen
- Toasted Bun, House Slaw & Garnish - Proper Chips £10.95
ADD MELTING CHEDDAR CHEESE £1-00

Steve Parsonage's Arley Wild Boar Sausages - These Wonderful
Bangers are Hand Made in Northwich with Steve's Beautiful Boar
Meat - Soft Onion & Apricot Gravy, Buttery Mash £10-95

Saddle of Lune Valley Lamb - From John Houldsworth at Cornvale -
Stuffed with a Slow Roasted Garlic Mushroom & Parsley Confit -
Parsley Gravy - Mash & Roast Carrots £16-95

Fish, Chips & Mushy Peas - David Levings Prime Fresh Haddock
Fillet, our own Batter, Proper Beef Dripping
Chips & Mushy Peas - Tartare Sauce £12-95

10oz Sirloin Steak - Ken Webb's Beef at Cheadle Farm in Peover, Nr.
Knutsford is raised to RSPCA Freedom Foods Standard, and is Hung
for a Minimum of 21 days for Flavour & Tenderness Served with The
George's Real Beef Dripping Chips
NATURAL, RED WINE OR PEPPERCORN SAUCE £17.95

Pan Roasted Berkshire Black Pork Loin - Roasted Autumn Pear Gravy
- Herb Roasted Potatoes & Seasonal Green Vegetables £13-95

Grilled Fillet of Salmon - Fresh Spinach & Basil Cream - Cheshire
Potatoes, from Pete Moseley £12-95

Free Range Chicken Breast - Braised slowly in a Red Wine, Smoked
Bacon & Onion Gravy - Mash £13-50

Griddled Fresh Tuna Loin - Tomato Spiked Borlotti Bean Relish -
Home Made Pasta £14-50

Garlic Mushroom Pie - Field Mushrooms simmered in a White Wine,
Onion & Herb Cream, Encased in Home Made Shortcrust Pastry -
Seasonal Greens £9-95 (v)

DUKE'S BREAD BASKET, MADE & BAKED BY US -
UNSALTED FRENCH BUTTER £1-95
PROPER CHIPS / BUTTERED NEW POTATOES/
STEAMED GREEN VEGETABLES £2.25

There is a discretionary 10% service charge for parties of 8 or more.