



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

LUNCH MENU

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

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

The G&D House Salad – House Leaves, Tomatoes, Seared Chicken Breast, Crispy Bacon & Warm New Potatoes – Balsamic Dressing £10-95

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

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

The George's Steak Sandwich – Seared British Beef, Sticky Onions & Grain Mustard Mayo Layered on Toasted Ciabatta – Proper Chips & House Leaves £7.95

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

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

Ham & Egg - John Houldsworth's Old Spot Ham, Roasted with Mustard & Brown Sugar
– Free Range Duck Egg & Proper Chips £9-95

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

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

Crepe Maison – Free Range Chicken, Smoked Bacon & Cheshire Cheese, Wrapped in a Herb Pancake &
Baked in a Chive Cream £6-50

Fresh Crab, Smoked Salmon & Tomato Omelette - Watercress & Roquette Salad £5-95

House Made Pasta – Butternut Squash Veloute, Toasted Pine Nuts & Spinach (v)
OR - Shredded Ham, Peas & Onion Cream £8.95

Slow Braised Lamb Curry – Warm Southern Indian Spices, Coconut & Mango – Coriander Rice & House Flatbread £8-95

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

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