



A-La-Carte 2009

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www.thegeorgeanddragonrowde.co.uk

Starters

Baked fresh fig with goats cheese & prosciutto	7.50
Carpaccio of beef with rocket & parmesan salad & light mustard dressing	7.50
Soft boiled egg & bacon salad with garlic croutons & shaved parmesan	7.50
Fishy hors D'oeuvres	9.50
Creamy baked potted Cornish crab with crispy toast	9.50
Smoked salmon with a caper & horseradish new potato salad	7.50

The G&D Individuals (either starter or main course)

Double baked cheese soufflé with a cream sauce	9.50/13.50
Seared scallops with wilted spinach & hollandaise	10.50/21.00
Spicy Cornish crab risotto with rocket & crème fraiche	10.50/15.50
Char-grilled Scottish scallops & crispy bacon salad	10.50/21.00
Wild mushroom & parmesan risotto with black truffle oil	9.50/13.50
King prawn & avocado salad with garlic & chilli dressing	10.50/15.50

Main Courses

Monkfish fillet with prosciutto, wild mushrooms & grainy mustard sauce	19.50
Roasted rack of lamb with minted pea & broad bean puree	17.50
Assiette of mixed fish on wilted spinach & hollandaise	17.50
Roast fillet of beef cooked rare with chilli salsa verde	19.50
Pan-fried turbot fillet with a mixed pepper & chervil vinaigrette	17.50
Char-grilled swordfish steak with broad bean, chicory & feta salad	18.50

All main courses are served with your choice of vegetables, green or tomato salad

Seafood Specials

Local Kennet crayfish with dill mayonnaise or grilled with garlic & herb butter 10/15.00

Whole grilled Cornish lobster with garlic butter POA

Whole grilled fish of the day with lemon oil and garden herbs POA

Whole cracked Cornish crab with lemon mayonnaise POA

Poached Cornish lobster, rocket & grapefruit salad with citrus mayonnaise 17.50

Whole grilled lemon sole with beurre noisette 19.50

Outside Catering
Available for all your catering needs from BBQ's, small or large dinner parties to weddings.

Bar and Snack Menu

Soup of the day with mini crusty roll	4.50	Crayfish, rocket & chilli Marie-rose sauce baguette	7.50
G&D chilli burger with aioli & chips	9.50	Avocado, mozzarella & tomato club sandwich	7.50
Spicy fishcakes with chilli dipping sauce	9.50	Beer battered cod fillet with homemade tartare sauce	8.50

Side Orders

Sautéed new potatoes 3.00	Wilted spinach & garlic 3.50	Herb mash 3.00	Chunky Chips 3.50
Mixed salad 3.00	Green salad 3.00	Tomato & onion salad 3.00	
Herb bread or mustard & cheese bread 1.00 & Olives 2.00			

WHERE POSSIBLE WE SOURCE AND PURCHASE LOCAL PRODUCE.

OUR SEAFOOD IS DELIVERED DIRECTLY FROM CORNWALL.

TO THE BEST OF OUR KNOWLEDGE, NO G.M. INGREDIENTS ARE USED.

AN OPTIONAL 10% SERVICE IS ADDED TO THE FINAL BILL

Homemade Puddings 6.00

Selection of homemade ice cream (please see blackboard)
Strawberry Eton mess with cream & ice cream
Granny's delicious lemon possett with lemon shortbread biscuit
Chocolate and coffee roulade with Jersey cream
Iced fresh berries with hot white chocolate sauce
Key lime mousse with ginger biscuit base & Chantilly cream

Individual English Cheese 6.50

Shropshire blue with celery & walnut salad, toast & oatcakes
Westcombe vintage cheddar with oatcakes & homemade chutney
Cornish brie with fresh fig, homemade chutney & toast
Selection of above cheese with toast & oatcakes 8.50

PUB, RESTAURANT & ROOMS

DAILY SET LUNCH

1 COURSE £9.50
2 COURSES £14.50
3 COURSES £17.50

SUNDAY SET LUNCH

3 COURSES £17.50

Children's Menu available

Vegetarian Menu available