

# The George & Dragon, Rowde

Dining, pub & bedrooms 01380 723 053

Monday 12<sup>th</sup> April 2021

## Starters:

- Chunky fish soup with Lobster and Crab bisque, garlic and herb toast £8
- Creamy baked potted Cornish crab with Parmesan cheese and crispy toast £12
- Fillet of beef carpaccio with beetroot, orange and mint salad £12
- Prawn and avocado cocktail with warm buttered bread £10
- Baked fig with rosary goats cheese and wrapped in Parma ham £11
- Black pudding and pork scotch duck egg with fresh black truffle mayonnaise £10

## Individuals: (either starter or main course)

- Double baked cheddar cheese souffle with Parmesan cream £10/14
- Deviled lamb kidneys with grainy mustard cream on toast £10/14
- Spicy salmon and cod cakes with saffron mayonnaise £10/14
- G&D Antipasti board with honey ham ,Italian meats and pickles £12/16
- Spicy crab and tomato risotto with rocket and sour cream £12/16
- Creamy lobster linguine with lemon, dill and white wine sauce £27/50

## Main courses:

- Crispy crumb Dover sole with chunky chips and Hollandise sauce £27
- Roast Cod with pesto crumb, olive oil mash and wilted spinach £24
- Baked G&D fish pie with dill and Parmesan mash, green vegetables £16
- Duck breast with fondant potato wilted spinach and red wine just £22
- Crispy pork tenderloin with grainy mustard cream greens £18
- 8oz fillet steak with Dauphinois potato wild mushroom cream and watercress £32

## Side orders £4

- Buttered wilted spinach and tender stem broccoli
- Dauphinois potato with thyme and garlic cream
- Roasted butternut squash and feta salad with pomegranate dressing
- buttered new potatoes / sauteed potatoes or chunky chips
- Heritage tomato, red onion and basil salad with herb oil
- fennel, dill and rocket salad with lemon and lime dressing

## Cornish Fish Specials

- 1\2 dozen Oyster natural with shallot and red wine vinegar dressing £19
- Char grilled king Scallops with wilted boki choi and pickle vegetable £16/32
- Salt N pepper chili squid with fresh red chili and coriander £14/28
- Whole grilled lemon sole with lemon butter £28
- Whole baked sea bass with fennel dill and rocket salad £22
- Whole grilled Dover sole with lemon butter £37
- Whole grilled Cornish Lobster with garlic and herb butter £52

*Have you seen our vaulted tunnel under the pub? If you fancy a peek, please ask....it goes to the Caen Hill locks! (Apparently...!)*

**Puddings all at £6.50**

chocolate and rose water brownie  
Chocolate and orange bread butter  
Champagne jelly with Chantilly cream and berries  
Treacle tart with custard  
Pavlova with Chantilly cream and compote  
warm chocolate souffle cake with pouring cream

**Ice cream £2.25 per scoop**

Vanilla	Mango
Chocolate	Lemon
Coffee	Raspberry
Strawberry	
salted caramel	

**Selection of English cheese £8.50**

Served with homemade chutney & biscuits  
Somerset Brie  
Black cow cheddar  
Stilton  
Rosemary goat's cheese

***Fancy a glass of delicious dessert wine or vintage Port?***

***Please just ask and we will bring the royal Port decanter to your table....it was a wedding present from the Queen Mother!***

**Variety of coffees: espresso, latte, Americano & cappuccino from £2.40**  
(Made from a freshly ground blend of Ethiopian, Brazilian and Peruvian beans giving a smooth deep flavor)

**Organic mighty leaf teas from 2.20**  
**Hot chocolate & Grand Marnier 4.75**  
**Liqueur coffee from 5.75**