

George & Dragon, Rowde

Sunday 3 Course Set Menu £35

Complimentary bread & dipping oil

(If you have any allergies or dietary requirements please do inform us)

Starters:

- Roasted tomato and red onion soup with warm bread £9
- Crispy fried whitebait, tartare sauce £12
- G&D spicy fishcakes with lemon mayonnaise £12
- Anti-pasto board with cold cut, chutney and toast £12
- Creamy baked potted crab with crispy toast £14
- Hot smoked salmon, quinoa and baby gem salad with lemon dressing £14

Main Courses:

- Roast sirloin of beef, Yorkshire pudding & red wine jus £24
- Roasted belly pork with red wine jus £22
- ½ roasted chicken with stuffing and red wine jus £19
- Baked fish pie with creamy mash £19
- Steamed salmon teriyaki with tenderstem, soy and ginger £24
- Whole grilled Cornish Plaice sole with lemon butter £26

Puddings:

- Trio of Rowdey cow ice cream £6.75
- Lemon posset, berry coulis & chocolate shards £9
- Poached pear in red wine with Stilton OR Vanilla ice cream £9
- Dark chocolate and coffee mousse with chantilly cream £9
- Eton mess with summer berries £9
- G&D cheeseboard, celery, crackers & chutney £12

The G&D A la carte Specials

- ½ Dozen oysters natural with red wine shallot vinaigrette £22
- Smoked mackerel and horseradish pate on toast £12
- Seared scallops with crispy black pudding & belly pork salad £18/36
- Beer battered haddock with tartare sauce £20
- Gilt head sea bream with lemon and herbs £26
- Whole grilled megrim sole lemon butter £26
- Grilled Lobster with garlic butter ½ £35 Whole £55

Sides

- Buttered new potatoes*
- Mixed leaf salad*
- Skinny Koffman fries £6*
- Koffman chunky chips £6*

Please do let us know if you have any allergies, intolerances or dietary requirements