

the
George &
Dragon
hotel

Menu

Start

Chef's Homemade Soup of the Day 5.25
with a crusty bread roll

Smoked Salmon & Prawn Platter 6.50
served with Marie rose sauce and brown bread

Haggis & Black Pudding Tower 7.00
with crispy bacon & a creamy peppercorn sauce

Duck Liver & Game Terrine 6.25
wrapped in Parma ham and served with red onion marmalade and toast

6 Grilled Queen Scallops 6.95
with a blue cheese crust, on a bed of baby salad

Duo of Crab & Coriander Fish Cakes 6.50
with baby leaf salad & sweet chilli sauce

Fish

*All of our fish comes from the North East Coast,
and is supplied to us by Hodgson's of Hartlepool*

Fillet of Sea Bass 16.00
with champ mash potato, courgette fritters and a spicy clam & mussel sauce

Haddock & Salmon Gratin 15.00
poached in Thermidor sauce, served with new potatoes and vegetables

The G&D "Scaddock" 15.00
5 pieces of golden whole-tail scampi and half a skinned battered haddock,
served with chips, garden or mushy peas and salad garnish

**Skinned Battered Haddock Fillet or
Whitby Whole-tail Scampi** 13.00
with chips, garden or mushy peas and salad garnish

Dressed Whitby Crab Thermidor 16.00
with a baby leaf salad and new potatoes

Meat

*We are proud to support R&J Butchers of Ripon
who can trace the heritage of our meat from field to fork*

Pan Roasted Rump of Yorkshire Lamb 17.50
with Dauphinoise potatoes and a honey, mint & caper sauce

Slow Braised Lamb Henry 16.00
with Dauphinoise potatoes and a honey, mint & caper sauce

Venison Steak 18.00
served with spring onion mash, creamed cabbage and a red berry jus

A Large Wedge of Homemade Steak & Stilton Pie 14.50
with your choice of mashed potato or hand cut chips, garden peas and a jug of gravy

Breast of Chicken 15.00
wrapped in Parma ham, stuffed with mozzarella and sun dried tomatoes. Served with a Provençal sauce and sautéed potatoes

Steak

all are served with traditional accompaniments of: roasted field mushrooms,
slow cooked tomato and garden peas.

10oz Char-grilled Rump 17.00

10oz Ribeye 19.50

10oz Char-grilled Sirloin 21.00

Yorkshire 12oz Gammon Steak 13.00
served with two fried eggs

Served with your choice of Skinny Fries, Sweet Potato Fries, or Hand Cut Chips

Burger

Smoking Pig 14.50
8oz steak burger topped with BBQ pulled pork, crispy bacon & smoky sauce

Farm Yard 8oz 14.50
steak burger, char-grilled chicken & crispy bacon with garlic mayo pot

Fire Burger 14.50
char-grilled Cajun chicken fillet with lettuce, tomato & sweet chilli dipping sauce

The Big Cheese and Bacon 14.50
8oz steak burger, two crispy bacon rashers, mature Cheddar and garlic mayo pot

Dragon Slayer Burger 17.50
8oz steak burger, char-grilled chicken burger, crispy bacon and BBQ pulled pork
with pot of garlic mayo

Salad

Classic Chicken Caesar	12.50
Char-grilled chicken breast, on a bed of leaves, with parmesan shavings, anchovy fillets and croutons, with creamy Caesar dressing.	
House Salad	
A traditional mixed salad bed, with your choice of:	
Home-cooked Yorkshire ham <u>or</u> Cheddar cheese	10.50
Norwegian prawns in Marie Rose <u>or</u> smoked salmon	11.50
Falafel (<i>Vegan</i>)	10.50

Vegetarian

	<u>Starter/Main</u>
Leek & 3 Cheese Soufflé	6.95/14.00
Twice baked with mature cheddar cream, served with salad and new potatoes or home-made chips	
Mushroom & Roasted Vegetable Stroganoff	14.00
Served with steamed rice	
Roasted Butternut Squash Lasagne	13.00
Served with garlic bread, hand-cut chips & salad	
A Pot of Stilton Mushrooms	6.95/14.00
Cooked in a garlic & blue cheese sauce, with salad & new potatoes or chips	
Veggie Burger	13.00
Falafel burger with lettuce, tomato & mango chutney, with your choice of chips	

Side

Tomato & Red Onion Salad	2.50
Crispy Onion Rings	2.50
Seasonal Vegetables	3.00
Warmed Bread Roll with Butter	1.50
Bucket of Sweet Potato Chips, Chunky Chips or Skinny Fries	3.00
<i>Round of Drinks for the Chefs!</i>	<i>10.00</i>

Wine

Don't forget to check out our great wine selection—and if you need any help choosing the one for you, or just want to talk about the wines, feel free to grab a member of staff!

We have checked our menu for the 14 main allergens.
Please ask a member of the team for dish-specific allergy information.