

The George & Dragon

While you wait!

Rustic Bread, Aged Balsamic & Olive Oil - £3.25

Bowl of mixed Olives - £3.25

Garlic Bread - £3.45

Cheesy Garlic Bread - £3.95

Starters

CHEF'S HOMEMADE SOUP OF THE DAY

£5.95

Ask your waiter for today's choice, made with fresh locally sourced produce and a passion for flavour, served with a bread roll straight from the oven

GARLIC MUSHROOMS

£7.95

Sautéed button Mushrooms with crushed Garlic, tips of fresh Tarragon, knobs of melting Cheshire Blue Stilton and finished with double cream. Served atop toasted Brioche

TRADITIONAL ATLANTIC PRAWN COCKTAIL

£8.95

Succulent, plump and pink Norwegian Prawns in a rich Marie Rose seafood sauce on a nest of mixed leaves and served with whole wheat brown bread and butter

DEEP FRIED CHESHIRE BRIE

£7.95

Two wedges of melting local Brie served with a warm Cranberry and Claret compote, with dressed mixed leaves and baby vine Tomatoes

SALT & PEPPER SQUID

£8.95

Squid sautéed with Garlic, Chilli & Shallots topped with a Sweet Chilli Sauce and served with a small dressed Salad

POTTED CRAB

£9.95

White and Dark Crab meat seasoned with Lemon & Cayenne pepper, topped with Clarified Butter and served with Wholemeal Toasts

SALAD BAR

SMOKED SALMON & PRAWN SALAD

£15.95

Prime Scottish Smoked Salmon and North Atlantic Prawns served with a seasonal salad Elegantly attired in Chef's handmade Vinaigrette and Marie Rose sauce

GRILLED CHICKEN & BACON SALAD

£13.95

Chilled Chicken breast and Smoked Bacon served with a French dressed seasonal salad accompanied by Mango Chutney on the side

FROM THE GRILL

16oz GAMMON 'HORSESHOE' STEAK

£15.95

Succulent Gammon served with grilled Pineapple or two fried Hen's eggs (or both). Hand Cut Chips, grilled Tomato, Onion rings and fried Mushrooms

8oz FILLET STEAK (28 DAY AGED)

£23.95

The finest and most tender cut of steak cooked to your liking and served with a full 'Grill Garnish' of Onion rings, Tomato & fried Mushrooms & Hand Cut Chips

Steaks are available with a choice of sauce: £2.95

Peppercorn, Diane or Glenfiddich

MAIN COURSE

TRADITIONAL FISH 'N' CHIPS

£14.95

Large fillet of fresh Haddock deep fried in a lager batter and served with hand cut chips, real mushy peas and homemade tartar sauce

(Half size Fish available £11.95)

FISH PIE

£14.95

Smoked Atlantic Haddock, Scottish Salmon & King Prawns in a Creamy White Wine Sauce topped with Cheddar Baked Mash

SLOW COOKED LAMB SHANK

£15.95

Sealed in an iron skillet then slowly roasted at the bottom of the oven until tender served with Truffle Oil Mash with a roast Garlic & Thyme jus and seasonal vegetables

HOMEMADE STEAK, ALE & MUSHROOM SHORT CRUST PIE

£14.95

Chef's special recipe using the best locally sourced ingredients and our own 'Great Budworth bitter' served with new potatoes or hand cut chips and market vegetable

PAN FRIED FILLET OF SEABASS

£15.95

Crispy fried on the skin side in Olive oil, butter and a sprinkling of sea salt, served with Lemon & Chive Crushed New Potatoes, Mangetout and Basil Oil

'GREAT BUDWORTH' HONEY ROAST HAM EGG AND CHIPS

£12.95

The Ham is boiled then Honey glazed and roasted on the premises for added succulence & served with two fried hen's eggs, hand-cut chips and traditional 'Piccalilli Pickle'

DEEP FRIED WHOLETAIL SCAMPI AND CHIPS

£13.95

'Retro' Scampi a' la 70's. Sometimes you just fancy a taste of the past, and why not?

Golden breaded Scampi served with hand cut chips, Garden Peas & homemade tartar sauce

CHICKEN SCHNITZEL £14.95
Chicken Breast coated in Chef's special recipe breadcrumb and cooked until golden brown, served with French fries, salad and BBQ sauce

FILLET OF BEEF STROGANOFF £18.95
Strips of prime fillet steak sautéed with shallots, mushrooms and baby capers, flamed in Brandy and finished with double cream. Served with Basmati Rice or hand cut chips

SINGAPORE STYLE KING PRAWNS £15.95
Butterflied King Prawns stir fried with Garlic, Sweet chilli and Oyster sauce, sliced Shallots, Julienne of Peppers and Broccoli florets. Served with Basmati rice

CURRY OF THE DAY From £14.95
See the Specials Board for the Chef's Curry of the Day made with Authentic Freshly ground herbs & exotic spices. Served with Rice, Chips or half 'n' half

VEGETARIAN SELECTION

CHEF'S SIGNATURE CHEESE AND ONION PIE £13.95
Homemade shortcrust pastry filled with a generous amount of extra mature cheddar cheese and layers of tangy Spanish onion served with hand cut chips and a vegetable medley

AUTHENTIC SPANISH OMELETTE £13.95
Skillet cooked with New Potatoes, Red Onion, baby Vine Tomatoes, fresh leaf Spinach, secret herbs and a hint of grated Farmhouse Cheddar Cheese with a dressed salad garnish

MUSHROOM STROGANOFF £13.95
Mushrooms sautéed with Shallots and Capers then flambéed in Brandy then finished with Double Cream, served with Rice, Chips or a bit of both

VEGETABLE CURRY OF THE DAY £13.95
Chef's Curry of the Day made with Authentic Freshly ground herbs & exotic spices. Served with Rice, Chips or half 'n' half

SIDE ORDERS

Fresh Market Vegetables	£3.25	Minted New Potatoes	£3.25
Pot of Hand Cut Chips	£3.25	Garlic Mash Potato	£3.25
Beer battered Onion Rings	£3.25	Spinach with Chilli & Garlic	£3.75
Garlic Bread	£3.45	Sautee Potatoes	£3.25
Cheesy Garlic Bread	£3.95	Seasonal Mixed Salad	£3.75
Naan Bread	£1.95		

Puddings & Digestifs

Raspberry Meringue Roulade

(Gluten Free)

Filled with fresh Cream and Scottish Raspberries

Classic Sticky Toffee Pudding

Great with Vanilla Custard or Ice Cream

Naughty Chocolate Fudge Cake

Served warm and melting, it's Gluten free too!

Coffee Crème Brûlée

With scorched Sugar topping.

The Good Old Ice Cream Sundae

A 'trio' of Ice Cream made right here in Great Budworth,

by 'Auntie June',

Served with seasonal Fruit and Fruit coulis

Derbyshire's Bakewell Tart

Warm buttery Pastry Tart with a frangipane filling and Raspberry Jam, topped with Almonds.

(Gluten Free)

Cheesecake of the Day

Please as for today's Cheesecake

All served with a choice of cream,
Homemade Ice cream from the Farm or
Custard ~ £6.95

Ice Cream flavours are:

Vanilla, Strawberry, Chocolate,
Raspberry Ripple and Mint Choc Chip

A selection of English Cheeses served
with Celery, Grapes, English
Apple, Chutney &
Biscuits

Enjoy with a glass of Port

Cockburn's Fine

Ruby Port ~ £2.95

Cockburn's Special Reserve ~ £3.95

Dows Finest

Reserve ~ £3.95

Taylor's 2011 Late
Bottle Vintage ~ £4.75

Grahams 10-year-old

Tawney ~ £5.75

(All served in 50ml measure)

Dessert Wine

Various selected
Late Harvested Muscat
£3.95

(Served in 125ml measure)

Cheese Board

£7.95