Sample Sunday Menu

Please note that our menu changes daily

Cream of carrot & coriander soup with mini crusty roll	4.50
Double baked cheese soufflé with parmesan cream sauce	9.50
Crayfish & grapefruit salad with chilli Marie-rose sauce	8.50
Dressed Cornish crab with rocket salad & crispy toast	10.50
Crispy fried whitebait with tartare sauce	6.50
Baked fresh fig with goats cheese & prosciutto	8.50
Roast butternut squash & feta salad with toasted almonds	6.50
Country terrine with black pudding, chutney & toast	7.50
Fishy Hors D'oeuvres	10.50

Roast sirloin of beef with Yorkshire pudding & red wine jus	13.50
Pan-fried cod fillet with wilted spinach & tomato & coriander salsa	18.50
Roast leg of lamb with mint sauce	13.50
Steamed salmon fillet Teriyaki with spinach, soya & ginger	18.50
Spicy fishcakes with chilli Marie-rose sauce	13.50
Beer battered whiting fillet with tartare sauce & chunky chips	13.50
Roast loin of pork with crackling & apple sauce	13.50
Wild mushroom & parmesan risotto with truffle oil	13.50
Roast chicken breast with herb stuffing & red wine jus	13.50

Main courses come with a choice of vegetables or
Tomato & onion salad or Green salad

Side Orders at 3.00 each

Tomato & onion salad Green salad Potato salad Chunky chips

Herb bread & Mustard bread 1.25each Olives 2.50

George & Dragon Set Menu

3 courses 17.50
(please order your pudding with your first 2 courses)

Baked fresh fig with goats cheese & prosciutto
Fishy hors D'oeuvres
Crispy fried whitebait with tartare sauce
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Choice of roast beef, lamb, pork or chicken breast
Char-grilled swordfish with mustard new potato salad
Beer battered whiting fillet with tartare sauce
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Chocolate & raspberry roulade
Ye olde English lemon posett
Fresh fruit salad with honey Greek yoghurt & toasted almonds

Where possible, we source and purchase local produce.
Our seafood is delivered daily, direct from Cornwall.
To the best of our knowledge, no G.M. ingredients are used.
Optional 10% service charge added to the final bill