

STARTERS


MAIN MENU

Homemade Soup of the Day 4.50

Served with a choice of White or Granary Bread and Butter, please ask your waitress or see the Bar Blackboard for today's choice

Pate of the Day 4.95


Our Pate is served with Toast, Butter, Salad Garnish and a Balsamic Onion Confit, please ask your waitress or see the Bar Blackboard for today's choice

Breaded Mushrooms  5.35

Served with a Salad Garnish and a choice of Garlic, Blue Cheese, Sour Cream or Salsa Dip

Southern Fried Chicken Dippers 5.35

Chicken Goujons in a spicy Southern style coating, served with a Salad Garnish and a choice of Barbeque, Salsa, Sour Cream or Sweet Thai Chilli Dip

Camembert Wedges  5.65

Homemade deep fried Breaded Camembert Wedges served with a Cranberry Sauce Dip and a Salad Garnish

Prawn and Smoked Salmon Cocktail 5.95

Layered on a bed of Lettuce with Marie Rose Sauce and Granary Bread and Butter

Breaded Whitebait 6.45


Breaded Whitebait served with Salad Garnish, Granary Bread and our Homemade Tartare Sauce

Half Pint Shell On Prawns 6.45

A half pint mug crammed with delicious Shell On Prawns, served with Granary Bread and Butter and a Marie Rose Sauce

Quarter Crispy Duck 8.95

Chinese Style Aromatic Crispy Duck served traditionally with Spring Onion, Cucumber, Steamed Pancakes and Hoi Sin Sauce

Salsa Nachos  for 1 Person / 2 Persons : 5.25 / 7.25

A bed of Nachos topped with Salsa & Melted Cheese with Sour Cream and Guacamole

Chilli and Cheese Nachos  for 1 Person / 2 Persons : 5.95 / 8.45

A bed of Nachos topped with Veggie or Beef Chilli & Melted Cheese with Sour Cream & Guacamole

Sharing Platter 9.95

Big enough for two to share, a generous platter of Onion Rings, Chicken Goujons, Breaded Mushrooms, Cheese and Chilli Scrunchies, with Barbeque, Garlic, Salsa and Blue Cheese Dips

MAIN COURSES

- The George Traditional Roast** from 7.50
Choose from Roast Beef, Roast Pork, Roast Turkey or a Vegetarian Nut Roast, served traditionally with Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables
- Homemade Pie of the Day** from 7.85
Please ask your waitress or see the Bar Blackboard for today's choice, served with a choice of Chips or New Potatoes, and a choice of Fresh Seasonal Vegetables, Peas or Salad
- Lamb Shank in Red Wine and Rosemary** 10.95
Slow Roasted Lamb Shank in a Red Wine and Rosemary Gravy served with Buttered Mashed Potatoes and Fresh Seasonal Vegetables
- Half Crispy Duck** 15.95
Chinese Style Aromatic Duck served traditionally with Spring Onion, Cucumber, Steamed Pancakes and Hoi Sin Sauce
- Chunky Beef Chilli** 8.95
Our Chunky Beef Chilli is served with Rice, Salad, Sour Cream, Guacamole and Nachos
- Classic Italian Lasagne** 8.95
A Classic Lasagne made with Prime Scottish Beef, Rich Bolognese, Pancetta Sauce and topped with a Creamy Mascarpone Bechamel, served with a choice of Salad or Peas and a choice of Chips, New Potatoes or Garlic Bread
- Cajun Battered Chicken Fillet** 10.85
Chicken Breast Fillet in a Spicy Cajun Batter served with Spiced Curly Fries, Salad and Coleslaw
- The George Curry of The Day** 9.85
The George Curry of the Day is served with Wild Rice, Chota Naan Bread, Poppadom and Mango Chutney. Please ask your waitress or see the Bar Blackboard for today's choice
- Baked Salsa and Cheese Chicken** 10.60
Chicken Fillet covered in Tangy Salsa and Cheese, served with Salad and a choice of Chips, New Potatoes or Garlic Bread
- Butchers own one Pound Cumberland Ring** 8.95
Our own Butchers One Pound Cumberland Ring Sausage served with Creamy Mash, Peas and Onion Gravy
- Half Roast Chicken and Gravy** 8.95
Served with a choice of New Potatoes or Chips and Fresh Seasonal Vegetables, Salad or Peas
- Ham, Egg and Chips** 7.85
Our own home cooked Ham, served with Chips and double Egg
- The George Ultimate Club Sandwich** 10.95
Two layers of Chicken Fillet, Bacon, Cheese, Guacamole, Dijon Mayo, Lettuce and Tomato served with a Salad Garnish and Spiced Curly Fries, choose between White or Granary Bread

THE SUET PUDDING CLUB

**Chicken and Leek ♦ Steak and Kidney
Steak, Ale and Mushroom ♦ Minty Lamb**

All our Suet Puddings are served with a choice of Chips or New Potatoes, and a choice of Salad, Fresh Vegetables or Peas 8.95

BURGERS

The George Bumper Burger 7.50

A double Burger topped with Bacon and Cheese and Onion Rings served in a Floured Bap, served with Chips, Salad and Homemade Coleslaw

FISH DISHES

Homemade Beer Battered Cod * 8.95

Homemade Beer Battered Haddock * 8.95

Poached Salmon in Orange and Cranberry 10.45

A Poached Salmon Fillet served in an Orange and Cranberry Sauce

Fisherman's Platter * 9.95

Beer Battered Cod Goujons, Salmon Tail in a Herb Dusting, Lemon Battered Scampi Tails and Breaded Plaice Goujons

Breaded Plaice * 8.95

Wholetail Scampi * 8.95

All the above are served with a choice of Chips or New Potatoes and Salad, Fresh Vegetables or Peas

* Served with Homemade Tartare Sauce

FROM THE GRILL

Hickory Chicken 10.60

Chicken Breast, Barbeque Sauce, Bacon and Melted Cheese

10oz Gammon Steak 9.95

Served with double Egg or Pineapple, or one of each

8oz Sirloin Steak* 13.95

10oz Rib Eye Steak* 14.95

The George Mega Mixed Grill* 18.95

4oz Sirloin Steak, 5oz Gammon Steak, 4oz Chicken Breast Fillet, 2 Sausages, Double Egg

Steak Sauces Choose from Pepper or Stilton 2.95

* Served with Grilled Tomato, Mushrooms and Onion Rings.

All the above meals from The Grill are served with a choice of Chips, New Potatoes or Jacket Potatoes, and a choice of Salad or Peas

VEGETARIAN DISHES


- Sweet Potato, Parsnip and Chestnut Bake**  8.95
Parsnips, Sweet Potato and Chestnuts in a tasty Tomato and Parsnip Sauce topped with Sauté Potato and Cheese
- Spinach and Mascarpone Lasagne**  8.95
Three layers of fresh White Pasta layered with Spinach and Cheese sauce topped with Mascarpone Sauce and sprinkled with Cheese
- Somerset Brie Tart**  9.25
Baked Somerset Brie Sauce in an open Crisp Onion, Chive and Thyme Pastry Case garnished with Beetroot and Apple Chutney
- Stuffed Butternut Squash**  9.95
Half a Butternut Squash filled with Cannellini Beans, Mozzarella Cheese, Peppers and Tomatoes topped with a Pumpkin and Sunflower Seed Crumb
- Roast Vegetable and Wensleydale Bake**  9.25
Roasted Red Onions and Parsnips, Butternut Squash, Carrot and Potato Wedges in a Wensleydale Cheese Sauce topped with Paprika and Cheese Crumb
- All the above Vegetarian Dishes are served with a choice of Chips, New Potatoes or Garlic Bread and a choice of Salad, Fresh Seasonal Vegetables or Peas
- Vegetarian Nut Roast**  7.50
A Vegetarian Nut Roast, served with Roast Potatoes, New Potatoes, Fresh Seasonal Vegetables together with a Yorkshire Pudding
- The George Vegetarian Curry of The Day**  9.85
The George Vegetarian Curry of the Day is served with Wild Rice, Chota Naan Bread, Poppadom and Mango Chutney. Please ask your waitress or see the Bar Blackboard for today's choice
- Vegetable Chilli**  8.95
A mild Chilli (less than 1% fat) made with Vine-Ripened Tomatoes, Vegetables, Chick Peas, Beans, Green Peppers and Chillies, seasoned with Herbs and Spices, served with Rice, Salad, Sour Cream, Guacamole and Nachos, suitable for Vegans when served just with Rice and no accompaniments

LIGHT BITES

Ideal for the lighter appetite, these delicious casseroles are served in a bowl and come with a choice of White or Granary Bread and Butter

- Chicken and Bacon Casserole** 5.95
Freshly diced Chicken cooked in a rich Tomato Sauce with a hint of spice, with Red Peppers, Bacon, Onions and Pasta
- Chicken and Vegetable Casserole** 5.95
Freshly diced Chicken in a light Broth with Root Vegetables, Beans and Pearl Barley
- Beef and Ale Casserole** 5.95
Freshly diced Beef cooked in a Rich Suffolk Ale Sauce with Carrots, Potatoes, Onions, Celery and Herbs

PLOUGHMANS OR SALADS

Home Cooked Ham *	8.75
Mature Cheddar * 	8.75
Home Cooked Ham and Mature Cheddar *	8.95
Pate of The Day <small>Served with Balsamic Onion Confit</small>	8.75
Tuna Mayo	8.75
Tuna Mayo Crunch <small>Tuna, Red Onion and Peppers</small>	8.75
Prawn Marie Rose	10.45

All our Ploughmans are served with Salad, Homemade Coleslaw, Pickled Onion and Crusty Bread, all our salads are served with Homemade Coleslaw, Pickled Onion and Homemade Potato Salad

* Served with Real Ale Chutney

EXTRAS

Bowl of Chips 	2.95
Bowl of Curly Fries 	3.45
Garlic Bread 	2.95
Garlic Bread with Cheese 	3.25
Home Made Coleslaw 	2.25
Onion Rings 	2.50
Baguette and Butter 	1.00
Slice of Bread and Butter 	0.50
Portion of Fried Mushrooms 	1.95
Side Salad 	2.85
Portion of New Potatoes 	2.25
Portion of Fresh Vegetables 	2.95
Portion of Peas 	0.95
Portion of Baked Beans 	1.50
Jacket Potato with Butter 	2.95
Extra Dips 	each 0.95

Choose from : BBQ ♦ Sour Cream ♦ Blue Cheese ♦ Garlic Mayo ♦ Cranberry ♦ Guacamole ♦ Salsa ♦ Tartare ♦ Sweet Thai Chilli ♦ Hoi Sin ♦ Mango Chutney ♦ Real Ale Chutney

HOT BEVERAGES

Filter Coffee	1.25
Pot of Tea for one	1.25
Speciality Teas	1.95
Choose from: English Breakfast, Darjeeling, Earl Grey or Lemon Burst	
Cafettiere of Coffee for one	2.50
Espresso	1.45
Cappuccino	1.95
Macchiato	1.75
Latte	2.45
Floater Coffee	2.45
Mocha	3.50
Hot Chocolate	2.95
Liqueur Coffees	from 4.95

A Snack Menu and Dessert Menu is also available, our Daily Specials are at the front of this Menu.

All the dishes on our menu may contain traces of nuts. All our fish dishes may contain bones. All stated weights are approximate weights before cooking. Children's meals are available, please ask for a menu.

We operate a full table service at The George Country Kitchen, a member of staff will seat you and will return to take your order – please mention any special dietary or special serving requirements you may have in advance.

Please see our Blackboards for Food Service Times. This Menu operates Monday to Sunday Lunchtime and Evenings. Please remember each dish is individually prepared just for you, so there may be a wait during busy periods – we do not serve fast food, we aim to sell good food as fast as we can.

We welcome large parties and in order to give the highest possible service, we reserve the right to operate a surcharge of 10% for parties of 10 people or over. We reserve the right to make a charge of £5 per head for cancelled bookings or shortfalls in your parties size if not notified a minimum of 2 hours before your booking time.

We are pleased to accept the following:



A 50p surcharge on all Card Payments under £10 applies.

Cheques are not accepted

THE GEORGE COUNTRY KITCHEN

2 THE STREET

THURTON

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www.georgeanddragonpub.co.uk