



*Before ordering, please speak to a member of our team if you have a food allergy or intolerance.  
Please ask if you require our gluten free menu. Many of our dishes can also be adapted to be dairy free*

Please see our specials board and ask about gluten/dairy free options

## While you're choosing

Olives **GF/DF** £2.5    Vegetable crisps **GF/DF** £2.5    Pork scratchings and apple sauce **GF/DF** £2.5

## Starters

- (v) Jerusalem artichoke, scorched pear, blue cheese, salted pine nuts **GF/DFO** £7.5
- Estate venison pie, fruit chutney **GFO/DF** £8
- Saddleback pig's foot stuffed with homemade black pudding and sausage, pease pudding **DF** £7.5
- (v) Askham Hall Garden salad with supergrain (please ask) **GF/DF** £6.5 or £10.5

## Mains

- Rough Fell lamb and cockle suet pudding, spring onion mash, braised leek, lamb sauce **DFO** £18.5
- Richard Swale's roasted slow grown, free range chicken, wild mushroom, creamed celeriac, smoky bacon, confit potato **GF/DFO** £16.5
- Grilled halibut, fennel, shellfish bisque, saffron potato, crispy oyster **GF/DF** £24
- (v) Ricotta and sage dumplings, roast squash, crispy kale **GFO/DFO** £13.5
- Slow cooked Shorthorn beef, truffled potato and parmesan purée, beetroot and vegetable gratin, roast salsify **GF/DFO** £16.5

## Extras

- Dripping chips £4 **GF/DF**    (v) Green or mixed salad £3.5 **GF/DF**  
 (v) Skinny fries £3.5 **GF/DF**    (v) Garden vegetables £3.5 **GF/DFO**  
 (v) Chunky chips £3.5 **GF/DF**    King prawns, lemon and garlic £6 **GF/DFO**  
 (v) Portobello mushrooms, garlic butter £3.5 **GF/DFO**    (v) Additional bread £2 **GFO/DFO**



GEORGE  
AND  
DRAGON  
CLIFTON



For any occasion, just visit our website  
[www.georgeanddragonclifton.co.uk](http://www.georgeanddragonclifton.co.uk)

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## From The Grill

Shorthorn beef burger, potato roll, coleslaw, dripping chips **GFO/DFO** £14  
(add cheese £1.5 and/or bacon £1.5)

Lowther Estate venison burger, red cabbage marmalade, crisp gem, potato roll,  
coleslaw, chunky chips **GFO/DFO** £14

Charlie's Shorthorn steak, vine cherry tomatoes, mushroom, dripping chips  
(see blackboard for today's available cuts and prices) **GF/DFO**  
add sauce: béarnaise, peppercorn or pancetta and shallot - all £1.5

Côte de boeuf (a double rib on the bone), dauphinoise potatoes, garden vegetables, shallots and pancetta, red wine jus **GF/DFO** for 2 - £50

We mature our beef in a humidity controlled dry-ageing room at Askham Hall. We also hang our rare breed pork, Rough Fell lamb and Boer goat meat there too to mature. Our shorthorn beef is fed on a grass based diet at our farm at Maulds Meaburn. It is hung for a minimum of 30 days.

Some of the lesser known cuts, which we recommend you try when available:

- Featherblade – from the chuck, otherwise known as flat-iron
- Skirt – prized for its flavour, cut from the plate
- Onglet – also known as hanger steak, from underneath the plate
- Bavette – similar in texture to skirt, from the flank
- Chuck minute steak – thin steaks cut from the chuck



## Puddings

- (v) Baked vanilla rice pudding souffle, plum jam (allow 15 mins) **GFO** £6.5
- (v) Coconut panna cotta, roast pineapple **GF** £6.5
- (v) Crumble of the day **GFO/DFO** £6.5
- (v) Selection of ice creams and sorbets **GFO/DFO** 2 scoops £3.5  
3 scoops £5
- Cumbrian cheeseboard, garden chutney, artisan biscuits **GFO** £9.5  
*Cumberland farmhouse cheddar, Blue Whinnow, Crofton, Smoked Inglewhite*

*We grow and rear much of our own produce at our gardens and fields at Askham Hall, just a couple of miles away,  
and our farm at Maulds Meaburn. For everything else, we use local suppliers and farmers.*