



*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
- Homemade, free range chicken liver pâté, bacon jam, toasted brioche **GFO** £7.5
- Winter vegetable 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
- Whinell Park Shoot pheasant, breast and thigh, roasted sprouts, chestnuts, confit potato **GF/DFO** £16.5
- Grilled Atlantic cod, butter bean, chorizo (optional), mussel and roasted pepper stew **GF/DFO** £21
- (v) Roasted new potatoes, wild mushrooms, truffled goats' cheese, rocket pesto **GF** £13.5
- Slow cooked Shorthorn beef, creamy dauphinoise potatoes, pancetta, shallot and mushroom, red wine sauce **GF/DFO** £17.5

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

*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*

From The Grill

Shorthorn beef burger, potato roll or brioche bun, 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 or brioche bun, coleslaw, chunky chips **GFO/DFO** £14

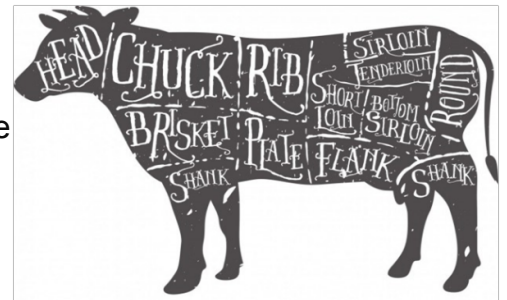
Charlie's Shorthorn steak, vine cherry tomatoes, mushroom, dripping chips
(see blackboard for today's available cuts and prices) **GF/DFO**
add sauce: béarnaise, peppercorn or pancetta and shallot - all £1.5

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) Mulled wine poached pear filo tart, almond and vanilla **GFO/DFO**
- (v) Baked vanilla rice pudding soufflé, plum jam (please allow 15 minutes) **GFO** £6.5
- (v) Crumble of the day, vanilla ice cream, custard **GFO/DFO** £6.5
- (v) Selection of ice creams and sorbets, tuile **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.