



GEORGE
AND
DRAGON
CLIFTON

WINTER DINNER MENU

*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 also see our daily specials board

While you're choosing

Olives £2.5 Vegetable crisps £2.5 Pork scratchings and apple sauce £2.5

Starters

(v) Twice-baked cheese and spring onion soufflé, chive cream £8
(v) Jerusalem artichoke, scorched pear, blue cheese, salted pine nuts £7.5
Estate venison pie, fruit chutney. £8
Ravenglass crab fritters, smooth avocado, paprika mayonnaise, sweetcorn relish £9.5
Homemade, free range chicken liver pâté, bacon jam, toasted brioche £7.5
(v) Winter vegetable salad with supergrain (please ask) £6.5 or £10.5

Mains

Rough Fell lamb and cockle suet pudding, spring onion mash, braised leek, lamb sauce £18.5
Whinfell Park Shoot pheasant breast and thigh, roasted sprouts, chestnuts, confit potato £16.5
Grilled Atlantic cod, butter bean, chorizo (optional), mussel and roasted pepper stew £21
(v) Hand rolled tagliatelle, wild mushrooms, truffled goats' cheese, rocket pesto £13.5
Slow cooked Shorthorn beef, creamy dauphinoise potatoes, pancetta, shallot and mushroom, red wine sauce £17.5

Extras

Dripping chips £4 (v) Green or mixed salad £3.5
(v) Skinny fries £3.5 (v) Fresh vegetables £3.5
(v) Chunky chips £3.5 (v) Additional bread £2
King prawns with lemon and garlic £6 (v) Portobello mushrooms with garlic butter £3.5



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For any occasion, just visit our website
www.georgeanddragonclifton.co.uk

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From The Grill

Shorthorn beef burger, potato roll or brioche bun, coleslaw, dripping chips £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. £14

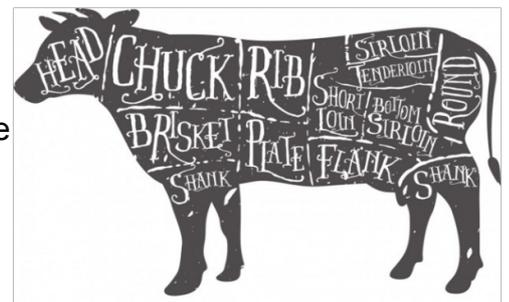
Charlie's Shorthorn steak, vine cherry tomatoes, mushroom, dripping chips
(see blackboard for today's available cuts and prices)
add sauce: béarnaise, peppercorn or pancetta and shallot - all £1.5

Côte de boeuf (a double rib on the bone), dauphinoise potatoes, garden vegetables, shallots and pancetta, red wine jus 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 £6.5
- (v) Chocolate and salted caramel mousse, caramelised banana, banana ice cream £6.5
- (v) Baked vanilla rice pudding soufflé, plum jam £6.5
- (v) Homemade sticky toffee pudding, toffee sauce, butterscotch ice cream £6.5
- (v) Crumble of the day, vanilla ice cream, custard £6.5
- (v) Selection of ice creams and sorbets, tuile 2 scoops £3.5
3 scoops £5

Cumbrian cheeseboard, garden chutney, artisan biscuits £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.