



GEORGE
AND
DRAGON
CLIFTON

WINTER LUNCH 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

Sandwiches

Please see our black board for today's sandwich special

Smoked salmon on sourdough, beetroot and horseradish crème fraîche, mixed salad	£9
Shorthorn beef and caramelised onion open sandwich, skinny fries and garden leaves	£11.5

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
Askham Hall rare breed sausage, mashed potato, seasonal greens and onion gravy	£13.5



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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, for 2 - £50
garden vegetables, shallots and pancetta, red wine jus

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:

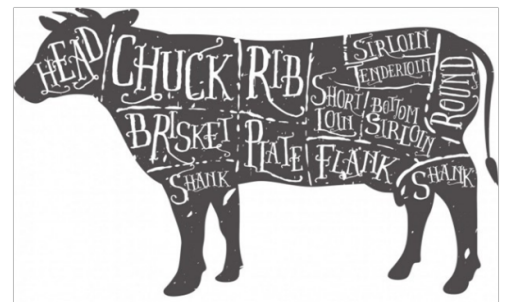
Featherblade – from the chuck, otherwise known as flat-iron

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



Extras

Dripping chips £4

(v) Skinny fries £3.5

(v) Chunky chips £3.5

King prawns with lemon and garlic £6

(v) Green or mixed salad £3.5

(v) Fresh vegetables £3.5

(v) Additional bread £2

(v) Portobello mushrooms with garlic butter £3.5

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.*