

Lets Dine

THE GEORGE & DRAGON GRAVELEY

NIBBLES WHILE YOU DECIDE

BREAD & OILS 3.95

Warm rustic bread served with artisan olive oil, balsamic & fresh tomato tapenade. **GFA - VG**

ROASTED RED PEPPER HOUMOUS 6.45

A delicious twist on the classic, thanks to sweet roasted red peppers, garlic, lemon, tahini & artisan olive oil. **GFA - VG**

BBQ BRISKET CROQUETTES 7.45

Five slow cooked beef brisket croquettes with blue cheese sauce.

HALLOUMI FRIES 6.25

Golden, breaded, deep fried halloumi served with a homemade tomato chutney. **V**

MIXED MEDITERRANEAN OLIVES 4.5

Mixed olives marinated in house with oil, garlic, rosemary & chilli. **GF - VG**

STARTERS & SHARERS

HOMEMADE SOUP OF THE DAY 5.95

Please ask your server for the soup of the day. Our soups are served with warm bread & British butter.

BEETROOT & GOATS CHEESE 6.45 / 11.95

Pickled beetroot & red onion, with creme fraiche & goats cheese, balsamic glaze, honey roasted seeds. **GF - V**

BREADED CHICKEN TENDERS 7.85

Beautifully golden, truly crunchy breaded chicken fillet tenders! Choose from your choice of sauce: Katsu / Baconnaise / Garlic Aioli / Sriracha

CAULIFLOWER WINGS 6.45

Cauliflower florets seasoned with curry powder, mint & coriander. Served with mint yoghurt & pomegranate salad. **GF - VG**

CHICKEN LIVER PARFAIT 7.45

This French chicken liver parfait is packed full of flavours including thyme, brandy & allspice. Served with toasted bread & onion chutney. **GFA**

KING PRAWNS

King prawns panfried in tomato & chilli sauce, topped with spring onion. Served with warm rustic bread. **GFA**

DEEP FRIED BRIE WEDGE 7.45

A wedge of Somerset brie, breaded & served with our homemade cranberry compote.

BLACK PUDDING SCOTCH EGG 7

A Scottish twist on a British favourite! Boiled egg with black pudding, coated in breadcrumbs & served with homemade baconnaise.

SIDES

HAND CUT TRIPLE COOKED CHIPS 4.75 **GF - VG**

BEER BATTERED ONION RINGS 4.95 **V**

VIBRANT GREEN SIDE SALAD 4 **GF - VG**

SWEET POTATO FRIES 4.75 **GF - VG**

SKINNY FRIES 3.95 **GF - VG**

BREADED HALLOUMI STICKS 6.45 **V**

Be social & follow



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trip advisor

SHARING BOARDS

Serves 2

THE TRAWLERMAN 17.45

Lightly battered calamari, whitebait, mussels, prawns & samphire. Served with garlic aioli, tartar sauce & a lemon wedge.

THE VILLAGE BOARD 15.95

Sausage rolls, scotch egg, olives, crispy herb & garlic potatoes, red pepper houmous, warm bread & Sunday roast gravy.

BAKED CAMEMBERT 12.75

Served with warm bread & garlic crostini's to mop up all the lovely gooeyness, baked in honey & thyme. **GFA - V**

THE MAIN EVENT

GUINNESS BRISKET MAC & CHEESE 13.95

Taste the perfect blend of barbecue goodness & comfort in our brisket mac & cheese topped with herby, crispy panko crumbs.

ROLLED STUFFED CHICKEN BREAST 15.45

Herb-crushed chicken breast filled with pork, sage & onion stuffing served with buttered mash & a leek & white wine sauce.

ROASTED LAMB SHANK 16.95

Traditional lamb shank served with buttered mashed potatoes, fresh seasonal greens and Sunday roast gravy. **GF**

PAN-FRIED SEA BASS FILLETS 17.95

Two pan-fried sea bass fillets served with fragrant lemon & coconut sauce, jasmine rice and sautéed vegetables. **GF**

CHICKPEA & VEGETABLE TAGINE 13.45

A chickpea & vegetable tagine on a bed of herby quinoa served with a grilled flatbread & fresh mint yoghurt.

Feeling sweet? Ask your server to see our dessert boards

GFA = gluten free alternative - GF = gluten free - V = vegetarian - VG = vegan

BRITISH PUB CLASSICS

PIES OF THE DAY 13.95

Ask your server for the homemade pies of the day, served with buttered mash & seasonal fresh greens.

CATCH OF THE DAY 14.95

Beer battered fish of the day with triple cooked chips, minted mushy peas, tartar & fragrant curry sauces. **GF**

GAMMON, EGGS & CHIPS 13.95

Hand carved honey glazed roasted gammon, 2 fried hens eggs & triple cooked Chips. **GF**

LIVER & BACON 13.95

Lambs liver, served with buttered mash, gravy & fresh seasonal greens. **GF**

BRITISH BANGERS & MASH 13.95

A trio of Cumberland sausages served with buttered mash, gravy, seasonal greens & topped with crispy fried onions. **GF**

CHICKPEA & VEGETABLE TAGINE 13.45

A chickpea & vegetable tagine on a bed of herby quinoa served with a grilled flatbread & fresh mint yoghurt. **GFA - VG**

CLASSIC CAESAR SALAD 9.95

Our Caesar salad is served with a soft-boiled egg, sundried tomatoes, rustic croutons, baby gem salad, creamy Caesar dressing & parmesan shavings.

GFA - V

VEGAN OPTION 8.95

ADD SMOKED STREAKY BACON / 2

UPGRADE TO GRILLED CHICKEN BREAST / 3.25

BURGERS

BREADED CHICKEN FILLET BURGER 14.95

A breaded free-range chicken breast served in a brioche bun with skinny fries & beer battered onion rings. Choose from your choice of sauce: Katsu / Baconnaise / Garlic Aioli / Sriracha

ADD CHEESE / 1

ADD SMOKEY STREAKY BACON / 2

WAGYU BEEF BURGER 14.95

Grass-fed Wagyu Beef Patty served in a brioche bun with skinny fries & beer battered onion rings. **GFA**

ADD CHEESE / 1

ADD SMOKEY STREAKY BACON / 2

BEYOND VEGAN BURGER 13.95

Served in a Vegan Bun with Vegan Mayo with skinny fries. **GFA VG**

ADD VEGAN CHEESE / 1

PIZZA

Buy one get one free every Tuesday, cheapest pizza free

All our artisan pizzas are hand-stretched & served at 30cm.

PEPPERONI 11.95

Topped with Neapolitan tomato sauce, mozzarella cheese & smoked pepperoni.

VEGETABLE GARDEN 10.95

Topped with Neapolitan tomato sauce, mozzarella cheese, wild mushrooms, mixed peppers & onions. **V**

MARGHERITA 9.95

Topped with Neapolitan tomato sauce, mozzarella cheese & basil leaves. **V**

Add a gluten free base 2