

Sunday

THE GEORGE & DRAGON GRAVELEY

PERFECT PAIRINGS

SAINT-ÉMILION, CHÂTEAU DU GRAVILLON, FRANCE 45 PER BOTTLE
Silky, blueberry & oaky. Try with our sunday roast beef.

RIOJA RESERVA, HUGONELL, SPAIN 32 PER BOTTLE
Redfruit, vanilla & tobacco. Enjoy with our leg of lamb.

OLD VINE CHENIN BLANC, OLIFANSBERG, S.AFRICA 35 PER BOTTLE
Redfruit, vanilla & tobacco. Enjoy with our leg of lamb.

PRIMITIVO DI MAMDURIA 'TALO', SAN MARZANO, ITALY M 9.30 L 13.00 34 PER BOTTLE
Redfruit, vanilla & tobacco. Enjoy with our leg of lamb.

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 / Baconnise / 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 baconnise.



BRITISH SUNDAY ROASTS

All Sunday roasts are served with roast potatoes, a selection of seasonal vegetables, a yorkshire pudding & traditional roasting jus.

SHARING BOARD 56.50

All the meats, roast potatoes, seasonal vegetables, yorkshire puddings, sausage meat stuffing, cauliflower cheese & a jug of roasting jus for two.

ABERDEEN ANGUS ROAST BEEF 16.95 GFA

ORGANIC TELFORD ROAST LEG OF LAMB 16.95 GFA

HONEY & MUSTARD GLAZED GAMMON 14.95 GFA

FREE RANGE CHICKEN BREAST 15.95 GFA

WILD MUSHROOM LOAF 12.95 GF - VG

SUNDAY SIDES

CAULIFLOWER THREE CHEESE 4.95

PORK CRACKLING 4.75

SAUSAGE MEAT STUFFING 4.95

FRUIT & HERB STUFFING 4.45

2 YORKSHIRE PUDDINGS 3.25

BOWL OF ROAST POTATOES 4.75

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 / Baconnise / 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

PUB CLASSICS & MAINS

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**

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

BEETROOT & GOATS CHEESE 6.45 / 11.95
Pickled beetroot & red onion, with creme fraiche & goats cheese, balsamic glaze, honey roasted seeds. **GF - V**

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



Rate your experience



trip advisor

Feeling sweet? Ask your server to see our dessert boards

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