



GEORGE
AND
DRAGON
CLIFTON

SPRING 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*

While you're choosing

Olives £2.5 Vegetable crisps £2.25

Starters

(v) Twice-baked cheese and spinach soufflé, chive cream £7.5
Pressed ham terrine, pineapple, black pudding, crispy egg £7
(v) Poached Askham duck egg, wild garlic velouté £6.5
Torched mackerel, asparagus, cured egg yolk, charcoal mayonnaise £8
Askham Hall cured meats, pickles, sourdough, oil and vinegar for 1-£10
(coppa, Parma style ham, fennel salami, pastrami) for 2-£19

Mains

Roast guinea fowl, sorrel pudding, black garlic, young vegetables £17
Rough Fell lamb, sheep's milk and barley croquette, smoked shallot, mint pesto £21
Poached pollock, morels, asparagus, wild garlic hash, beurre blanc £18
(v) Potato dumplings, glazed spring vegetables, sheep's curd £15
Glazed pig cheeks, Askham fennel salami, broad bean cassoulet, garden greens £16

Extras

Dripping chips £4 (v) Minted heritage potatoes £4
(v) Chunky chips £3.5 (v) Garden vegetables £3.5
(v) Skinny fries £3.5 (v) Garden salad £3.5
(v) Additional bread £2



**GEORGE
AND
DRAGON**
CLIFTON

**Hurry, book now for
Mother's Day!**

*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 & bone marrow burger, potato roll, mushroom and bacon jam,
dripping chips, pickled cucumber (add cheese £1 and/or add bacon £1.5) **£14**

Charlie's Shorthorn steak, king oyster mushroom, vine cherry tomatoes,
dripping chips, béarnaise sauce (see blackboard for today's available cuts and prices)

Chateaubriand, roast dripping potatoes, garden vegetables, bordelaise sauce for 2 - **£55**

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



Desserts

- Tonka bean pannacotta, salted caramel mousse, sorrel **£6.5**
- (v) Bitter chocolate tart, cocoa nib tuile, passionfruit, vanilla **£7**
- (v) Thyme bruleé, rhubarb, burnt white chocolate **£6.5**
- (v) Crumble of the day, vanilla ice cream, custard **£6**
- (v) Selection of ice creams and sorbets, tuile **£5**
- Cumbrian cheeseboard, garden chutney, sourdough croutes **£9**
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.*