

George & Dragon – History

The present town owes its importance to Edward I's Castle, but before that was built PORTH WGYR (as the town was originally called) ranked as one of the chief ports of Britain. In 1296, the year in which the Castle was completed, Edward I fortified the town and incorporated it by charter under the name of Beaumaris, a name evolved by him from Beau and Marias (Marsh). Near the old Town Hall (now demolished) stood the Stocks, the Ducking Chair and the Pillory. An eighteenth century writer comments on their disappearance: "It's a pleasing proof of improved morality that the constant exhibition in-terrorem of these instruments of civic justice is no longer necessary."

1410

The George & Dragon (site of the original building) was only a Merchants House.

Circa 1500-1540

The present beams within the pub have been dated to this period.

1595

Date mentioned when the present George & Dragon rebuilt (Merchants House).

1610

The date inscribed on one of the beams within the pub, and when the paintings first appeared (Merchants House).

June 1771

Inn known as the Red Lyon, Beaumaris. The Innkeeper was John Lloyd, also a shopkeeper and it had been part of the Bodelwyddan Estate, Flint, belonging to John Williams Esq.

18th June 1821

John Williams married Grace Lloyd at Beaumaris Parish Church - The Inn was now known as the George & Dragon.

August 8th 1832

(Wednesday) Duchess of Kent and Princess Victoria stayed at the William Bulkeley Hotel (now Bulkeley Arms) on a tour of Wales. Celebrations held at the George & Dragon, and throughout Beaumaris.

Between 1840 – 1920

The George & Dragon had several different Innkeepers.

23rd September 1950

George & Dragon is listed as a Grade II.

1st May 1968

George & Dragon is purchased by Frederic Robinson Ltd.

1977

An article appears in The Times Newspaper about the old paintings discovered in the roof and the Welsh Office and brewery take steps to preserve the inscriptions.



The George and Dragon Beaumaris

DINNER MENU



Church Street, Beaumaris, Anglesey, LL58 8AA
01248 810491 www.robinsonsbrewery.com/georgedragonbeaumaris

 [GeorgeAndDragonHotelBeaumaris](https://www.facebook.com/GeorgeAndDragonHotelBeaumaris)

GEORGE & DRAGON LITE BITES & STARTERS

Seasonal Soup of the Day £5.95
A heart warming bowl of seasonal local produce simmered to perfection. Ask our team for today's delightful creation. Served with artisan bread from Central Bakery, Beaumaris.

Bloody Mary Prawn Cocktail £8.25
A vibrant, spicy & unforgettable twist on a classic. Served with a celery spear, zesty lemon wedge & a mini Irish soda bread loaf.

Wild Garlic Cream Mushrooms on Artisan Garlic Bread £7.75
Sautéed mushrooms in a locally foraged wild garlic cream sauce on toasted Central Bakery garlic baguette with house baby leaf salad.

Welsh Buttermilk Chicken Tenders £7.95
Crisp, golden brown chicken tenders in our secret crumb, marinated in Welsh buttermilk for extra tenderness. Served with our creamy wild garlic aioli & our house baby leaf salad garnish.

Breaded Whitebait with House Tartar Sauce £7.95
Crispy tiny fish bursting with flavour complemented by our zingy signature tartar sauce & baby leaf salad garnish.

Penderyn Whiskey Infused Pâté £8.50
Our velvety smooth chicken & pork liver pâté is delicately infused with Penderyn Welsh whisky & the kick of green peppercorns. Served with apple chutney & artisan toasted bread.

Honey & Mustard Glazed Pigs in Blankets £6.95
Succulent hand crafted chipolata sausages wrapped in crisp smoked bacon & brushed with a locally produced honey & wholegrain mustard glaze.

Black Pudding & Apple Bonbons with a Welsh Rarebit Fondue £7.95
Hand crafted bonbons fried to a golden crisp accompanied by Dragon Cheddar & Dragons Breath ale fondue with grain mustard & chives & a baby leaf salad garnish.

Foraged Wild Garlic Artisan Bread £4.50
Crusty hand crafted bread, baked daily, smoothed in a fragrant foraged wild garlic butter. A testament to nature's bounty in our local woods.

Foraged Wild Garlic & Four Cheese Artisan Bread £5.50

GEORGE & DRAGON AWARD WINNING BURGER COLLECTION

Sourced from the lush valleys of Wales our beef burgers are hand pressed from prime Welsh beef. Our burgers sit proudly on a hand crafted beer sour dough bun. Nestled within you will find crisp iceberg lettuce, juicy beef tomato & tangy beer pickled red onions all brought together by our signature house sauces. Accompanied by our creamy house coleslaw, crunchy pickles & crisp beer battered onion rings.

Classic Beef Burger £13.95
Savour the simplicity of quality. Two perfectly grilled 4oz Welsh beef patties layered with our renowned burger sauce.

Our George & Dragon Special £15.95
Featuring two perfectly grilled 4oz beef patties topped with rich mature Dragon Cheddar & crispy smoked back bacon. All set off with our signature burger sauce & our delectable red onion & ale jam.

Welsh Buttermilk Chicken £14.95
A symphony of spice & succulence. Indulge in pieces of tender chicken breast, lovingly marinated in creamy Welsh buttermilk then cloaked in our blend of flours, spices & herbs. Crisp on the outside, unbelievably juicy within. All elevated by our wild garlic aioli & chilli mayo.

Dragon Cheddar, Bacon & Avocado Welsh Buttermilk Chicken £16.95
Prepare for a flavour explosion! Our succulent crisp chicken stacked with smoked bacon, molten Dragon Cheddar, smashed avocado guacamole & wild garlic aioli.

The 'Dizzy Blonde' Battered Fish Burger £14.95
A magnificent fillet of sustainability sourced fish delicately cloaked in our signature beer batter. All crowned with our house mushy peas & our zesty handcrafted tartar sauce.

Arleys Vegan Flame Burger £14.95
A taste of plant powered perfection! Our plant based patty is accompanied by a sweet smoky fire roasted red pepper, juicy Portobello mushroom, creamy hummus & a dollop of vegan mayo.

Saintly George & Dragon Vegan Burger £16.95
A heroic vegan burger! Arleys plant based 'chicken & sausage' with sage & onion stuffing & a pot of vegetable gravy. Expect bold flavours that will slay any hunger pangs.

Our Burger Add Ons

Smoked Back Bacon	£1.75
Dragon Cheddar	£1.75
4oz Beef Patty	£3.95
Buttermilk Chicken Burger	£3.95
Arley Burger Patty	£3.95

GEORGE & DRAGON CLASSIC MAIN COURSE COLLECTION

Dizzy Blonde' Battered Fish, Chips & Peas £16.95
We use only sustainability sourced fish cooked to crispy perfection in our signature beer batter. Please ask our team for today's catch. Served alongside our house mushy peas (the locals favourite), our hand crafted fresh herb tartar sauce & chunky house chips.

Whitby Wholetail Breaded Scampi £15.95
Plump & juicy wholetail scampi lovingly coated in a light & crispy breading served alongside our famous house chunky chips. Your choice of garden or mushy peas, a crisp salad garnish, lemon wedge & our signature fresh herb tartar sauce.

Healthy Grilled Fish or Chicken £16.95
Sustainability sourced fish of the day or lemon & herb chicken breast grilled to perfection served alongside local seasonal greens & steamed rice. If you would like to spice things up a little please ask for our healthy kick option.

George & Dragon Signature Chicken & Smoked Welsh Bacon Salad £15.95
A tapestry of Italian flavours & local Welsh produce expertly crafted for a light satisfying meal. Sun ripened tomatoes, crisp cucumber, fire roasted red pepper, house pickled red onions all with the salty kick of smoked bacon lardons & herb roast chicken breast. Served with Caesar dressed baby salad leaves with Napolina mixed olives, wild garlic croutons & shaved Grana Padano cheese.

Saintly Plant Based 'Chicken & Bacon' Salad £15.95
Our signature salad re-imagined as a guilt free Mediterranean masterpiece. A taste of La Dolce Vita in every bite! We are happy to offer a wild garlic dressing & plant based cheese option for our vegan guests.

Macaroni Cheese £13.95
A creamy dreamy classic done right! Macaroni smothered in our four cheese sauce baked to golden perfection. Served with our foraged wild garlic artisan bread & an Italian salad garnish with shaved Grana Padano cheese.

Georges' Pie of the Day £16.95
Our pies are hand crafted here in our historic pub using the finest Welsh ingredients with local provenance encased in a shortcrust pastry case with a buttery puff pastry lid. All are accompanied by a buttery spring onion mash, seasonal vegetables & a pot of our house gravy. House chips & your choice of peas are also available. Please ask our team for today's creation.

Chilli Con Carne £14.95
Our chilli is a 12 hour slow cooked mix of local minced beef & pork in rich smoky chipotle & ancho chilli sauce.

Served with rice or house chips or 50/50

Chicken Tikka Masala £15.95
A succulent whole chicken breast marinated in Tandoori spices in a luscious Masala sauce crafted with ginger, garlic, turmeric with tomatoes & a touch of cream.

Served with garlic naan & rice, or chips or 50/50

Bangers & Mash £14.50
Hand crafted Welsh pork & leek sausages served on creamy mash with seasonal vegetables & our Dragons Breath ale & onion gravy. A vegetarian sausage alternative is also available.

Welsh Cured Gammon Steak & Free-Range Balla Egg £15.50
Delicious gammon steak cured by our butcher & grilled to perfection. Served with a soft fried free-range Balla egg, house chips, garden peas & our house salad garnish.

House Baked Ham & Balla Free-Range Egg £14.50
Savour the taste of simpler times. Hand carved Welsh gammon ham complemented with a soft fried egg, house chips, creamy coleslaw & our house salad garnish.

PLEASE ASK FOR OUR TEMPTING DESSERT MENU

GEORGE & DRAGON CHILDREN'S CHOICES £7.95

Bangers, Mash or Chips with Peas or Heinz Beans & Gravy *(Vegetarian option available)*

Battered Fish, Chips & Peas

Battered Chicken Breast Nuggets & Chips with Beans, Peas or Slaw

Macaroni Cheese with Wild Garlic Artisan Bread

Welsh Beef Burger with Chips, Beans, Peas or Slaw

Breaded Whitby Scampi with Chips, Beans, Peas or Slaw

Home Cooked Ham & a Free-Range Balla Egg with Chips, Beans, Peas or Slaw

We pride ourselves on the provenance of our menu. We use local & Welsh suppliers where possible. Some of the ingredients are baked, foraged, caught or produced here in Beaumaris & it's surrounding farms & sea.

All of our food is cooked to order so please remember that good things come to those who wait.

Please see our boards & menu inserts for our seasonal specials.

We also have Dressed Mân Crab, Menai Mussels & Lobster from pots & beds here in the Menai Strait subject to seasonal availability & sea conditions. Please ask our team about them.

We always recommend making a table reservation to avoid disappointment.

GEORGE & DRAGON SIDES

Foraged Wild Garlic Artisan Bread £4.50

Foraged Wild Garlic & Four Cheese Artisan Bread £5.50

House Coleslaw £1.95

House Chunky Chips £3.95

House Four Cheese Chips £4.95

Hand Sliced Central Bakery Artisan Bread & Butter £1.95

FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.