

Thursday 17th April

Something to nibble on whilst waiting...

Freshly baked bread with English butter (per person)	1.25
Whole oven roasted garlic with fresh bread, oil & balsamic	3.95
Green olives	3.00
Pork pie & pickles	3.95

Starters

Spring vegetable broth with fresh bread	4.75(v)
Vegetable "noodle" salad, soft herbs & haloumi	5.75(v)
Raisin- & cider vinegar marinated mushrooms with crumbled Sussex feta	5.75(v)
Sautéed squid, chorizo & new potatoes	7.00
Piri Piri grey mullet, butterbean & seaweed salad	6.95
Monkfish liver pâté, beetroot & dill relish with char grilled bread	6.50
Chicken liver & pork terrine, G&D chutney & char grilled bread	6.95
Bridge Farm pork tenderloin rolled in purple mustard & herbs with apple fondant & celeriac remoulade	6.75

Light Lunch Mon-Fri 12-3 Sat 12-4

Highfield Farm steak sandwich, onion marmalade, béarnaise, dressed leaves & chips	9.50
Lemon chicken sandwich, balsamic mayonnaise, tomato, dressed leaves & chips	7.95
The "Ploughman's", Winterdale Shaw cheese, apple, celery, pickles, chutney & fresh bread	7.95
The "Deli Board", a selection of cooked meat, pork pie, English cheese, pickles, chutney & fresh bread	12.50

Georgina & little dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Chicken, chips & dreaded veg	7.50
Bridge Farm sausage, chips & dreaded veg	7.50
Little Dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream & chocolate sauce	2.00

Mains

Caramelised onion, roasted vegetable & goats cheese tart with a rocket & toasted pine nut salad	12.00(v)(n)
Sun blushed tomato & black olive risotto with Sussex Twineham Grange parmesan	12.00(v)
Pan fried South Coast sea bream, crushed new potatoes, peperonata, courgette ribbons & green salsa	14.25
Rose harissa marinated chicken supreme with sweet potato wedges, roasted fennel & lime yoghurt	13.95
Chart Farm venison burger stuffed with Kentish blue cheese, rhubarb relish, dressed leaves & chips	13.50
Pan roasted duck breast, purple potatoes, crispy kale & Kentish bok choy with honey & sesame dressing	15.25
Bridge Farm slow cooked pork belly, savoy cabbage, wild garlic mashed potato & apple sauce	13.75
Marinated Hadlow College lamb skewers, potato wedges, quinoa salad & spiced coleslaw	15.50
Rump Steak	16.95
Rib Eye Steak	19.50

All of our steaks come from British Farms, are a minimum of 28 day aged & approximately 8oz. Served with dressed leaves, chips & a choice of sauce: *Peppercorn, béarnaise or horseradish butter*

Sides & accompaniments

Dressed leaves	3.00	Purple potatoes	3.00
Savoy cabbage	3.00	Chips	3.00
Roasted fennel	3.00	spiced coleslaw	3.00

Desserts

Chocolate & amaretto torte, chocolate mousse & chocolate truffle	5.50(n)
Rhubarb & frangipane tart with fresh cream	5.50(n)
Toffee apple sponge with pear & ginger sorbet	5.50
Banoffee cheesecake & chocolate ice cream	5.50
Two scoops Taywell ice cream & biscotti	3.95(n)
<i>Vanilla, chocolate, honeycomb*, balsamic vinegar, pistachio or red velvet ice cream Passion fruit sorbet, blood orange sorbet or pear & ginger sorbet (*Due to the ingredients in the honeycomb ice cream, its consistency may be runny)</i>	
A selection of British cheeses, crackers, celery, grapes & chutney (Kentish Blue, Tunworth & Winterdale Shaw Cheddar)	7.50

The George & Dragon Chipstead is a proud supporter of small farms & British produce, wherever possible we try to buy ingredients that are Organic, Free Range & GM Free.

All our ingredients are bought daily from farms and fishermen, which means there may be times when we run out of some dishes.

We apologise for any disappointment this might cause, but we don't agree in offering frozen alternatives

*We cannot guarantee that dishes do not contain traces of nut. Please inform us of any allergies.

As all food is cooked fresh, at certain times this may mean a longer than average wait for your food.

All prices are quoted in £ and inclusive of VAT. 10% service charge for parties of 6 or more & outside tables

All tips & service charge are fairly distributed among all staff that have worked today.