George & Dragon

Pub & Dining Room

Easter Monday

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)
Rosary goats cheese & heritage beetroot salad, candied	
Walnuts with aged balsamic dressing	6.25(n)(v)
Sautéed squid, chorizo & new potatoes	7.00
Monkfish liver pâté, char grilled bread,	
beetroot & dill relish	6.50
Chicken liver & pork terrine, G&D chutney	
& char grilled bread	6.95
Bridge Farm crispy pork belly, apple fondant	

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

& celeriac remoulade

Cheese & tomato sandwich, dressed leaves & chips	4.50
Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	7.50
Bridge Farm sausage, roast potatoes & a selection of seasonal vegetables	7.50
Little Dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream & chocolate sauce	2.00
Toffee apple sundae	3.50

Mains

Roasted vegetables, tomato passata & penne pasta w crumbled goats cheese & toasted pine nuts	/ith 12.00(v)
Spring vegetable risotto, G&D garden herbs & Sussex Twineham Grange parmesan	12.00(v)
 Pan fried South Coast sea bream, crushed new potate peperonata, courgette ribbons & green salsa	bes, 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 choi with honey & sesame dressing	15.25
Bridge Farm slow cooked pork belly, savoy cabbage, apple sauce, bubble & squeak	13.75
Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	14.25
Rump Steak	16.95
Rib Eye Steak	19.50
All of our steaks come from British Farms, are a minimum of 28	day aged

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	Savoy cabbage	3.00
Chips	3.00	Roasted fennel	3.00

Desserts

Chocolate & amaretto torte with chocolate mousse	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 Vanilla, 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 re	3.95(n) unny)
A selection of British cheeses, crackers, celery, grap & chutney (Kentish Blue, Tunworth & Winterdale Shaw Cheddar)	es 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.

6.75

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.