

Monday 21st July**Something whilst you wait...**

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

Tomato & watermelon 'Gazpacho', sorrel, crème fraiche & fresh bread	5.50 (v)
Artichoke & Swiss chard smoked cheese gratin, with a toasted pumpkin seed salad	6.95(v)(n)
Heritage tomato salad, deep fried halloumi & basil oil	6.95 (v)
Pickled herring & Jersey Royal potato salad	6.25
Cod & dill fishcakes with pink peppercorn breadcrumbs, tartare sauce, mixed leaf salad & lemon dressing	7.50
Earl Grey smoked duck, orange scented cherries, chicory & Kentish Blue	7.50
G&D pork terrine, piccalilli, & char grilled bread	6.95

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

Highfield Farm steak sandwich, onion marmalade, béarnaise, dressed leaves & steak cut 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 ham, pork pie, English cheeses, pickles, bread & chutney	12.50

Wine of the week

Cabernet Sauvignon reserva 175ml 5.40 250ml 7.75 Btl 23.00
Chilie, 2013

Classic nose of cassis and ripe berry fruit, with hints of spice.
On the palate it is full bodied, with a fine structure of ripe tannin

Georgina & little dragons

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

Mains

Beetroot & cumin risotto, with Sussex Twineham Grange parmesan	12.00 (v)
Warm salad of goats cheese & roasted vegetables, mixed leaf, candied pecans & honey balsamic dressing	12.50 (v/n)
Baked South Coast cod, boulangerie potatoes, spiced red pepper coulis & tender stem broccoli	14.00
Pancetta wrapped chicken breast, provencal ratatouille & Jersey Royal potatoes	13.95
G&D 8oz beef burger, smoked Applewood cheddar, spiced vegetable remoulade, chips & dressed leaves	13.25
Bridge Farm pork belly, crushed new potatoes, hispi greens & apple fondant	14.25
Slow roasted garlic, lemon & thyme rose veal, asparagus, Jersey Royals & béarnaise	16.50
Hadlow College leg of lamb steak, salsa verde, spiced potato wedges & sun blushed tomato & cous cous salad	15.50

The Grill

Rump Steak 16.95

A lean cut of beef with a strip of fat along the side

Rib Eye Steak 19.50

Marbled for just the right flavour, best served med-rare to medium to lightly caramelise the marbled eye

Both of our steaks come from British farms, are a minimum of 28 day aged, are approximately 8oz & served with dressed leaves, steak cut chips & a choice of sauce:

Peppercorn, béarnaise or brown shrimp & paprika butter

Sides & accompaniments

Dressed leaves	3.00	Steak cut chips	3.00
Tender stem broccoli	3.00	Jersey Royals	3.00

Desserts

Chocolate & raspberry caprice	6.00
Cherry 'mille feuille'	5.50 (n)
<i>Cherry compote, hazelnuts, puff pastry & chantilly cream</i>	
Upside down rhubarb cake with pouring cream	5.50
Strawberry & Pimms jelly, minted cucumber salsa & Taywell cucumber sorbet	5.50
Taywell Farm ice creams & sorbets with biscotti	
<i>(two scoops)</i>	
Vanilla, chocolate, honeycomb, pistachio or balsamic ice cream	
Strawberry, basil, mango or blood orange sorbet	
A selection of British cheeses, crackers, celery, grapes & chutney (<i>Kentish Blue, Tunworth, & Winterdale Shaw Cheddar</i>)	7.50

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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. And ask that you 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 has worked today.