



Saturday 26th 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]
Grilled sardines with balsamic & honey roasted vegetables	6.75
Rye Bay scallops, cauliflower puree, samphire & smoked bacon	8.25
Earl Grey smoked duck, orange scented cherries, chicory & Kentish Blue	7.50
Pressed bridge farm pork & herb terrine, piccalilli & char-grilled bread	6.50

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

	175	250	Btl
Cabernet Sauvignon réserve Chile, 2013	5.40	7.75	23.00

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]
Plaice fillet with crayfish, lemon & dill stuffing, minted pea puree, chantenay carrots & tender stem broccoli	14.50
Pancetta wrapped chicken breast, provencal ratatouille & Jersey Royal potatoes	13.95
G&D 8oz venison burger, smoked Applewood cheddar, spiced vegetable remoulade, chips & dressed leaves	13.25
Bridge Farm pork belly, hispi greens Wholegrain mustard mash & apple fondant	14.25
Roasted garlic, lemon & thyme marinated rose veal, asparagus, Jersey Royals & beurre blanc	16.50
Hadlow College leg of lamb steak, salsa verde, spiced potato wedges & sun blushed tomato salad	15.50

The Grill

Rump Steak <i>A lean cut of beef with a strip of fat along the side</i>	16.95
Rib Eye Steak <i>Marbled for just the right flavour, best served med-rare to medium to lightly caramelise the marbled eye</i>	19.50

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 roasted garlic butter

Sides & accompaniments

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

Desserts

Baked black forest cheese cake & chantilly cream	6.00
Blueberry summer pudding & lemon meringue ice cream	5.50
Strawberry, lime & basil scented mousse	5.50
Blackberry frangipane & pouring cream	5.50 [n]
Taywell Farm ice creams & sorbets with biscotti <i>(two scoops)</i> <i>Vanilla, chocolate, honeycomb, pistachio or balsamic ice cream</i> <i>Strawberry, basil, mango or blood orange sorbet</i>	3.95 [n]
A selection of British cheeses, crackers, celery, grapes & chutney (<i>Kenilsh Blue, Tunworth, & Winterdale Shaw Cheddar</i>)	7.50

f /GeorgeChipstead **t** @GeorgeChipstead

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.