



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
Earl Grey smoked duck, orange scented cherries, chicory & Kentish Blue	7.50
Pressed bridge farm pork & herb terrine, piccalilli & char-grilled bread	6.50

Sharing Board

The "Deli Board", a selection of ham, pork pie, English cheeses, pickles, bread & chutney	12.50
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Georgina & little dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Bridge Farm sausage, roast potatoes & a selection of seasonal vegetables	7.50
Roast Sussex Sirloin, Yorkshire pudding, 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

From the KamadoJoe'

Vegetarian skewer <i>(Sweet potato, courgette, red onion, halloumi & pepper)</i>	12.00[v]
Chermoula marinated chicken skewer	12.95
Chermoula marinated lamb skewer	12.95

Served with French fries, sumac yoghurt, dressed leaves, couscous salad & a fennel coleslaw

Due to the nature of the cooking we regret that we will be unable to co-ordinate food from the BBQ being served at the same time as food from the kitchen

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

Sunday Roasts limited availability

Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	14.25
Hadlow College leg of lamb, roasted potatoes & a selection of seasonal vegetables	13.50

Wine of the week

	175	250	Btl
Cabernet Sauvignon reserva 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.

Desserts

Chocolate & cherry baked cheesecake with 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>(Kentish Blue, Tunworth, & Winklerdale Shaw Cheddar)</i>	7.50

f /GeorgeChipstead @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.