

Sunday 17th August**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

Carrot & orange soup with fresh bread	5.50 [v]
Caramelised onion & Kentish blue cheese pie, Poached pear & pumpkin seed salad	6.95 [v]
Truffled Rosary goats cheese & walnut terrine, with garlic crostini & pickles	6.95 [v][n]
Grilled sardines, balsamic & honey roasted vegetables	6.75
Sautéed squid & chorizo with saffron, tagliatelle pasta & soft herbs	7.25
Pan fried breast of local pigeon, puy lentils, smoked bacon, golden raisins, baby spinach & cherry vinegar	7.25
Farmhouse terrine, 'G&D' chutney & char grilled bread	6.50

From the 'KamadoJoe'

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

Portobello mushroom & halloumi burger with harissa mayonnaise	12.00
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*Served with French fries, dressed leaves,
couscous salad & fennel coleslaw*

Jerk marinated chicken skewer	12.95
Spiced apricot & rosemary marinated venison skewer	15.25

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

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

Mains

Beetroot & cumin risotto with Sussex goats cheese	12.00 [v]
Grilled aubergine & Romano peppers, herb béchamel, smoked apple cheese, fennel & sun blushed tomato salad	12.50 [v]
South Coast plaice fillet with crayfish, lemon & dill stuffing, minted pea purée, chantenay carrots & tender stem broccoli	14.50
Breaded chicken breast, stuffed with ham & fontina cheese, tomato & caper pesto, peperonata & jersey royals	13.95
Bridge Farm pork belly, hispi greens, apple fondant & wholegrain mustard mash	14.25
Five spiced duck breast, glass noodles, pickled ginger & cucumber salad with sesame sweet potato cake & miso dressing	15.75
Haunch of Chart Farm venison, tender stem broccoli, blue cheese dauphinoise & poached apricots	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, roast potatoes & a selection of seasonal vegetables	13.50

Wine of the week

125 Btl

Ridgeview Bloomsbury

7.00 38.00

Ditchling, Sussex, 2011

A light gold colour with a fine persistent mousse.
Citrus fruit aromas and a hint of melon and honey.

Desserts

Milk chocolate & hazelnut brownie, chocolate sauce & Taywell salted caramel ice cream	5.50 [n]
Blueberry summer pudding with Taywell lemon meringue ice cream	5.50
Lavender scented crème brûlée & shortbread	5.50
Raspberry & lime frangipane tart & pouring cream	5.50 [n]
Taywell Farm ice creams & sorbets with biscotti <i>(two scoops)</i>	3.95 [n]
<i>Vanilla, dulce de leche, honeycomb, chocolate, pistachio or balsamic ice cream Strawberry, basil, mango or blood orange sorbet</i>	
A selection of British cheeses, crackers, celery, grapes & chutney <i>(Kenish 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.