

Monday 1st SeptemberSomething whilst you wait...

Freshly baked bread with English butter	1.25
Whole oven roasted garlic with fresh bread, oil & balsamic	3.95
Green Olives	3.00
Pork pie & pickles	3.95

Starters

Vine ripened cherry tomato & spiced pepper soup, with freshly baked bread	5.50 [v]
Truffled Rosary goats cheese & walnut terrine, with garlic crostini & pickles	6.95 [v][n]
Caramelised onion & Kentish blue cheese pie, Poached pear & pumpkin seed salad	6.95 [v]
Smokèd salmon & sea trout ceviche, smoked paprika mayonnaise & char grilled bread	6.75
Herb marinated king prawn skewer, vermicelli salad, chilli jam & lime vinaigrette	7.25
Pan fried breast of local pigeon, puy lentils, smoked bacon, golden raisins, baby spinach & cherry vinegar	6.95
Farmhouse terrine, 'G&D' chutney & char-grilled bread	6.50 [n]

Light lunch *Mon-Fri 12-3 Sat 12-4*

Highfield Farm steak sandwich, onion marmalade, béarnaise, dressed leaves & steak cut chips	9.50
Char-grilled chicken, shredded mozzarella, sun blushed tomato & apricot salad	8.50
Pan seared scallops, chorizo & tagliatelle with a herb cream	9.25
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

	125ml	Btl
Sparkling Ridgeview Bloomsbury	7.00	38.00
<i>Ditchling, Sussex, 2011</i>		
<i>A light gold colour with a fine persistent mousse. Citrus fruit aromas and a hint of melon and honey.</i>		

Georgina & little dragons

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

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Mains

Oyster mushroom & tarragon risotto, black truffle oil & parmesan crisp	12.50 [v]
Artichoke heart & roasted fennel tart, toasted seed & sunblushed tomato salad	12.00 [v]
Pan seared South coast sea trout, Jersey Royal potatoes smoked bacon with a pea & brown shrimp fricassee	15.25
Breaded chicken breast, stuffed with ham & fontina cheese, tomato & caper pesto, peperonata & Jersey Royal potatoes	13.95 [n]
'G&D' 8oz beef burger, melting cheddar, steak cut chips, spiced remoulade & dressed leaves	13.75
Bridge Farm slow cooked pork belly, bubble & squeak, cabbage & apple fondant	14.25
Confit duck leg, wilted Kentish pak choi & roasted heritage squash	15.75
Hadlow College lamb rump, tender stem broccoli, lavender scented dauphinoise & carrot puree	16.75

The Grill

Rump Steak	16.95
<i>A lean cut of beef with a strip of fat along the side</i>	
Rib Eye Steak	19.50
<i>Marbled for just the right flavour, best served med-rare to medium to lightly caramelize the marbled eye</i>	
<i>Our steaks come from British farms, a minimum of 28 day aged. Approximately 8oz & served with, dressed leaves, steak cut chips & a choice of sauce:</i>	
Peppercorn, béarnaise or roasted garlic butter	

Sides & accompaniments

Dressed leaves	3.00	Savoy cabbage	3.00
Steak cut chips	3.00	Jersey royals	3.00

Cocktail of the month

Oriental Mandarin	7.00
<i>Absolute mandarin, Soho lychee liquor & fresh orange juice</i>	

Desserts

Vanilla biscuit based white chocolate mousse & Taywell pistachio ice cream	5.50 [n]
Cinnamon pastry slice, honey roasted figs & chantilly cream	5.50
Raspberry & lime frangipane tart & pouring cream	5.50 [n]
Taywell Farm ice creams & sorbets with biscotti	3.95 [n]

Dulce de leche, Vanilla, honeycomb, chocolate, 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.