

Saturday 20th September

Something 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

London particular soup & with freshly baked bread (split pea & ham hock)	5.50
Char-grilled vegetable terrine, red pepper salsa & walnut salad	6.50 [v][n]
Sautéed Girolle mushroom, marsala wine, black truffle & celeriac noodles	7.25 [v]
Smoked salmon & sea trout ceviche, smoked paprika mayonnaise & char grilled bread	6.75
Razor clam marinère & fresh baked bread	7.25
Black pudding, roasted apples, watercress & pancetta, served with a cider & mustard dressing	6.50
Local game & juniper berry terrine, 'G&D' chutney & char-grilled bread	6.95 [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
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

Georgina & little dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Roast sausage, chips & dreading veg	6.50
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

Sides & accompaniments

Dressed leaves	3.00	Savoy cabbage	3.00
Steak cut chips	3.00	New potatoes	3.00

Mains

Butternut squash & G&D garden sage risotto, with Sussex Twineham Grange parmesan	12.00 [v]
Braised leek, new potato, courgette & blue cheese tart, with a rocket & pumpkin seed salad	12.00 [v][n]
Pan seared South coast sea trout, new potatoes smoked bacon with a pea & brown shrimp fricassee	15.25
Lemon thyme & smoked garlic marinated Corn fed chicken supreme, potato rosti, braised leeks & honey glazed chantenay carrots	13.95
'G&D' 8oz venison burger, melting dolcelatte, steak cut chips, spiced remoulade & dressed leaves	13.75
Bridge Farm pork belly, apple fondant, savoy cabbage & wholegrain mashed potato	14.25
Confit duck leg, wilted Kentish pak choi & roasted heritage squash	15.75
Hadlow College lamb rump, tender stem broccoli, lavender scented dauphinoise & shallot 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>	
Fillet Steak	26.95
<i>A Lean cut of beef with minimal fat</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:*

Peppercorn, béarnaise or roasted garlic butter

Desserts

Bitter sweet chocolate, pretzel & peanut butter, topped with Italian marshmallow meringue	6.00 [n]
Steamed apple & blackberry suet sponge pudding with crème anglaise	5.50
Roasted fig & aromatic tapioca pudding	5.50[n]
Red velvet cheesecake with berry compote	5.50
Baked plums with almond cream & Taywell Farm vanilla ice cream	5.50 [n]
Taywell Farm ice creams with biscotti & sorbets	3.95 [n]
<i>Dulce de leche, Vanilla, 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>Kenfish 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.