

Sunday 21<sup>st</sup> 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]
Smoked salmon & sea trout ceviche, smoked paprika mayonnaise & char grilled bread	6.75
Razor clam marinière & fresh baked bread	7.95
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]

**From the BBQ 'KamadoJoe' 12-8**

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 smoked paprika mayonnaise	12.00
<i>Served with French fries, dressed leaves, couscous salad &amp; fennel coleslaw</i>	
Honey mustard marinated chicken skewer	12.95
Lime pickled marinated lamb skewer	15.25
<i>Served with French fries, sumac yoghurt, dressed leaves, couscous salad &amp; fennel coleslaw</i>	

**Georgina & little dragons**

Cheese & tomato sandwich, dressed leaves & chips	4.50
Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	7.50
Roast sausage, roast potatoes & a selection of seasonal vegetables	6.50
Little Dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream & chocolate sauce	2.00

**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]
Baked South coast plaice, brown shrimp butter, New potato & tender stem broccoli	14.75
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
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

**Sunday Roasts** limited availability

Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	14.25
Bridge Farm pork rack, apple sauce, roast potatoes & a selection of seasonal vegetables	13.50

**Wine of the week**

	125ml	Btl
<b>Sparkling Ridgeview Bloomsbury</b>	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>		

**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>Duice de leché, Vanilla, honeycomb, chocolate, pistachio or balsamic ice cream Strawberry, basil or blood orange sorbet</i>	
A selection of British cheeses, crackers, celery, grapes & chutney ( <i>Kenish Blue, Tunworth, &amp; Winlerdale 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.