

Sunday 19<sup>th</sup> October

## 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

Parsnip & apple soup with fresh bread	5.50 [v]
Jerusalem artichoke, chestnut & chard gratin	6.50 [v]
Sautéed wild mushrooms on toast & a poached duck egg	7.50 [v]
Warm smoked eel with a beetroot & horseradish remoulade	7.25
Salt & pepper squid with a butterbean & seaweed salad	7.25
Rabbit ballotine wrapped in smoked bacon with a hazelnut & brussel sprout salad	6.75[n]
Pork & pink peppercorn terrine with pineapple & chilli chutney & char-grilled bread	6.95 [n]

## Sharing Board

The "Deli Board", a selection of ham, pork pie, English cheeses, pickles, bread & chutney	12.50
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## Cocktail of the month

<b>Absolutely Fabulous</b> Vodka, cranberry juice & Champagne	8.00
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## Georgina & little dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Sausage, chips & dreading veg	6.50
Chicken, chips & dreading veg	6.50
Little Dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce <i>Vanilla, dulce de leche or chocolate</i>	2.00

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## Mains

Courgette & aubergine carbonara, pappardelle pasta & Sussex Twineham Grange parmesan	12.00 [v]
Cauliflower, sweet potato & chickpea curry, coconut milk, minted quinoa & toasted coconut flakes	12.00 [v][n]
Pan fried salmon, sprouting broccoli, new potatoes & hollandaise	12.95
Roasted chicken supreme, beetroot & cumin polenta & curly kale	13.95
Pan roasted duck breast, fondant potato, honey & balsamic sautéed brussel sprouts, smoked bacon & chantenay carrots	15.75
Bridge Farm pork belly, apple sauce, greens, chantenay carrots & crushed new potatoes	14.75
Chart Farm venison loin, celeriac & parmesan gratin, curly kale & blackberries	16.95

## The Grill

Rump Steak <i>A lean cut of beef with a strip of fat along the side</i>	16.95
Rib Eye Steak <i>Marbled for just the right flavour, best served med-rare to medium to lightly caramelize the marbled eye</i>	19.50

*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 or béarnaise**

## Desserts

Chocolate fondant & Taywell vanilla ice cream <i>(Please allow 15-20mins cooking time)</i>	6.00
Pumpkin, pecan & maple baked cheesecake, with toffee sauce	5.50[n]
Apple crumble & custard	5.50
Strawberry pavlova	5.50
Taywell farm ice cream or sorbet with biscotti <i>Dulce de leche, Vanilla, chocolate, pistachio, coconut or balsamic ice cream Passion fruit, blackberry or champagne sorbet</i>	3.95[n]
A selection of British cheeses, crackers, celery, grapes & chutney <i>(Kenfish Blue, Tunworth, &amp; Winterdale Shaw Cheddar)</i>	7.50

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.