

Thursday 30th 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

Mushroom, thyme & roasted garlic soup with fresh bread	5.50 [v]
Warm roast Jerusalem artichoke & chestnut salad with black truffle dressing	6.50 [v][n]
Spiced poached pear tart, Kentish blue cheese, walnuts & mixed leaf salad	6.75 [v][n]
Smoked haddock fishcake & tartar mayonnaise	7.95
Rye Bay scallops, cauliflower puree & chorizo	9.25
Local rabbit & sausage "Sheppard's Pie" with a celeriac & parmesan topping	7.50
Chart Farm venison & juniper terrine with G&D chutney & char-grilled bread	6.95

Lunch Classics *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
Hake, smoked paprika & new potato gratin	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

Cocktail of the month

Zombie	8.50
<i>Bacardi Superior, Havana Club Anjejo Especial & Goslings dark rum, pineapple, fresh orange, lemon & lime juice & Grenadine</i>	

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	2.00

Mains

Courgette & aubergine carbonara, pappardella pasta & Sussex Twineham Grange parmesan	12.00 [v]
Spiced vegetable tagine, dukkah & lime cous cous, & crème fraiche	12.00 [v][n]
South Coast hake, tender stem broccoli, crushed new potatoes & lemon cream	12.95
Roasted chicken supreme, curly kale, blue potatoes & chestnut mushrooms	13.95
Buckhurst Estate game pie, savoy cabbage, chantenay carrots & crushed new potatoes	12.95
'G&D Toad in the hole' with Bridge Farm sausages, champ mashed potato & savoy cabbage	12.75
Hadlow College lamb rump, celeriac & parsnip gratin, curly kale & blackberry jus	16.95
Pan roasted duck breast, fondant potato, honey & balsamic sautéed brussel sprouts, smoked bacon & chantenay carrots	15.75

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>	

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 & orange mousse with Taywell Farm vanilla ice cream	5.50
Apple crumble & custard	5.50
Pear & almond tart with clotted cream	5.50 [n]
Parsnip sticky toffee pudding, whisky toffee sauce & Taywell Farm honeycomb ice cream	6.00
Taywell farm ice cream with biscotti or sorbets	3.95 [n]
<i>Vanilla, honeycomb, mint chocolate chip, pistachio or balsamic ice cream</i>	
<i>Passion fruit or blackberry sorbet</i>	
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.