

Friday 19<sup>th</sup> December

## Something whilst you wait...

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

## Starters

Potato & onion soup with fresh bread	5.50 [v]
Cabbage salad, soft poached hens egg & tempura Enoki mushrooms	6.50 [v]
Winter salad – raw thinly sliced winter vegetables, pecan nuts, poppy seeds & fresh herbs	6.75 [n][v]
Prawn fritters, straw chips, pea & mint mayonnaise	7.95
Smoked salmon, truffle potato salad & caper berries	7.25
Bridge farm pork & duck rilette on toast	6.50
Venison & juniper terrine, fruit chutney with char-grilled bread	6.95

## Lunch Classics *Mon-Fri 12-3 Sat 12-4*

Highfield Farm steak sandwich, béarnaise sauce, 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
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 or chocolate)</i>	2.00

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## Mains

Cauliflower & black truffle scented risotto, with Twineham Grange parmesan	12.00 [v]
Roast vegetable wellington, chantenay carrots, greens beans & savoy cabbage	12.95 [v]
Pan fried sea bream, crushed new potato, caper butter, chantenay carrots & tender stem broccoli	14.25
Harissa pan roasted chicken breast, jewelled quinoa, crème fraiche & green beans	13.95
Chart Farm venison & cranberry burger, goat's cheese, red current mayonnaise & steak cut chips	13.75
Bridge farm slow cooked pork belly, mashed potato, savoy cabbage & apple sauce	13.95
Six hour braised beef brisket & gnocchi stew, mashed potato, chantenay carrots & savoy cabbage	15.75
Seared wild duck breast & confit leg, fondant sweet potato & tender stem broccoli	16.25

## The Grill

Rump Steak	16.95
<i>A lean cut of beef with a strip of fat along the side. To suit your cooking preference</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 &amp; served with, dressed leaves, steak cut chips &amp; a choice of:</i>	
<b>Peppercorn, béarnaise sauce or roasted garlic butter</b>	

## Desserts

Dark chocolate praline slice & Irish cream ice cream	5.50 [n]
Apple pie & pouring cream	5.50
Baked cranberry cheesecake with Chantilly cream	5.50
Bread & butter pudding & custard	5.50
Taywell ice cream or sorbets with biscotti	3.95 [n]
<i>Vanilla, chocolate, apple &amp; blackberry crumble, date &amp; walnut or mince pie ice cream</i>	
<i>Mulled wine or mandarin sorbet</i>	
A selection of British cheeses, crackers, celery, grapes & chutney <i>(Kentish 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. A written statement showing all menu items and whether they include any allergens can be provided on request. 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.