

25th January 2015

Something whilst you wait...

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

Starters

Cream of Jerusalem artichoke soup & fresh bread	5.50 [v]
Tender stem broccoli, fried egg & crispy chilli bread crumbs	6.25 [v]
White chicory, Wealds Way goats cheese, walnut & tangerine salad	6.50 [n][v]
Deep fried white bait, fresh lemon & saffron aioli	6.25
Garlic & lemon butter king prawn & scallop skewer with straw chips,	9.50
Crispy duck, watercress & rocket salad With a sesame & soy dressing	7.25
Farm house terrine, fruit chutney with char-grilled bread	6.95

Sides

Kale	3.00	Dressed leaves	2.50
Tender stem broccoli	3.00	Chips	3.00

Georgina & Little Dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Bridge Farm sausage, steak cut chips & dreading veg	7.50
Chicken, steak cut chips & dreading veg	7.50
Little dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce <i>(Vanilla or chocolate)</i>	2.00

Cocktail of the week

Grasshopper (crème de menthe, crème de cacao, milk & cream)	7.00
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Tastes like an after eight mint in a glass!

Mains

Leek & smoked Applewood cheddar risotto	12.00 [v]
Puff pastry tart with butternut squash, roasted chestnut, parsnip & baby spinach with mozzarella cheese & sun blushed tomato	12.95 [n][v]
Oven baked South coast cod, ratatouille & new potatoes	13.25
Coriander & ginger roasted chicken supreme with sweet potato, spring onion, chilli, lime & coconut milk	13.25
Chart farm venison burger, smoked Applewood, 'dragon' mayonnaise, chips & dressed leaves	14.25
Roasted duck breast, green beans with ginger, carrots & fondant potato	14.50
Hadlow College puff pastry pie, mashed potato & curly kale	14.25

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>	

Our steaks come from British farms, a minimum of 28 day aged. Approximately 8oz & served with, dressed leaves, steak cut chips & a choice of:

Peppercorn or roasted garlic butter

Desserts

Cointreau chocolate pot & biscotti	5.50 [n]
Apple crumble & custard	5.50
Cranberry frangipane with clotted cream	5.50 [n]
Winterberry cheesecake & mixed berry compote	5.50
Taywell ice cream with biscotti & sorbets <i>Vanilla, chocolate, honeycomb, pistachio or date & walnut ice cream</i> <i>Mulled wine, pear or mandarin sorbet</i>	3.95 [n]
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. 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.