

28<sup>th</sup> February 2015

## Something whilst you wait...

Freshly baked bread selection & 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 turnip & watercress soup with fresh bread	5.00 [v]
Butternut squash, spinach & Kentish blue cheese gratin	6.25 [v]
Wealds Way goats cheese terrine, pickled red cabbage & crostini	6.50 [n][v]
Smoked salmon & sea trout ceviche with char-grilled bread	7.00
Catalan fish stew (Bridge farm chorizo, king prawns & clams)	7.50 [n]
Duck & hoisin spring roll, crunchy carrot & courgette salad	7.00
G&D farmhouse mustard seed terrine, fruit chutney & char-grilled bread	6.95

## Lunch Classics

*Mon-Fri 12-3 Sat 12-4*

Highfield Farm steak sandwich, béarnaise sauce, caramelised onions, dressed leaves & steak cut chips	9.50
Lemon chicken sandwich, balsamic mayonnaise, dressed leaves & steak cut chips	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
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	2.00

## Sides

Chips	3.00	New potatoes	3.00
Savoy cabbage	3.00	Dressed leaves	2.50

## Mains

Butternut, leek & pearl barley risotto with twilling grange parmesan	12.00 [v]
Roasted vegetable & ricotta cannelloni with a rocket & pine nut salad	12.95 [v][n]
Pan fried South coast sea bream, crushed new potatoes & tender stem broccoli	13.50
Braised chicken breast with leeks, cream & linguini pasta	13.50
Bridge farm rose veal burger, stuffed with smoked applewood cheese, harissa mayonnaise, sweet potato wedges & dressed leaves	14.95
Bridge farm pork belly, mashed potato, savoy cabbage & apple sauce	14.25
Rabbit pie, savoy cabbage & lyonnaise potato	13.25
Chart farm venison haunch, parsnip & potato dauphinoise, chantenay carrots & kale	16.50

## The Grill

Rump Steak <i>A lean cut of beef with a strip of fat along the side. Cooked to suit your preference.</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
<i>Our steaks come from British farms, a minimum of 28 day aged. Approximately 8oz &amp; served with dressed leaves, steak cut chips &amp; choice of: <b>Peppercorn, béarnaise or roasted garlic butter</b></i>	

## Desserts

Chocolate & beetroot cake with Taywell pistachio ice cream	5.75[n]
Coconut frangipane tart with Taywell clotted cream ice cream	5.75 [n]
Vanilla pannacotta with berry compote	5.75
Poached pear with Taywell honeycomb ice cream	5.75
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, honeycomb, pistachio, caramel fudge, date &amp; walnut ice cream. Pear or mandarin sorbet.</i>	3.95 [n]
A selection of British cheeses, crackers, celery, grapes & chutney ( <i>Kentish Blue, Tunworth, &amp; Winterdale Shaw Cheddar</i> )	7.50

## BOOK NOW FOR MOTHERS DAY

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.