

6th March 2015

Something whilst you wait...

Freshly baked bread & English butter	1.25
Freshly baked pumpkin seed, hazelnut & cumin bread	1.25 [n]
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, pumpkin seed, spinach & Kentish blue cheese gratin	6.25 [v]
Wealds Way goats cheese terrine, pickled red cabbage & crostini	6.50 [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
Seared pigeon breast & puy lentils	7.00
G&D farmhouse terrine, mustard seed & 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
Piri piri chicken sandwich, balsamic mayonnaise, dressed leaves & steak cut chips	8.50
Chart Farm venison skewer, pita bread & spicy cucumber & butterbean salad	7.25
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

Mains

Butternut, pearl barley & spinach risotto with Twilling Grange parmesan	12.00 [v]
Roasted vegetable & ricotta cannelloni with a rocket & pine nut salad	12.95 [v][n]
Baked South coast lemon sole, new potatoes & tender stem broccoli	13.50
Braised chicken breast with leeks, cream & linguini pasta	13.50
Bridge Farm sausages, mashed potato, savoy cabbage & apple sauce	13.25
Rabbit pie, kale & champ mashed potato	13.25
Jacobs ladder, sweet potato wedges, BBQ sauce & dressed leaves	14.95
Confit duck leg, parsnip mash with sprouts & bacon	15.25
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> <i>Our steaks come from British farms, a minimum of 28 day aged. Approximately 8oz & served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	19.50

Desserts

Chocolate & beetroot cake with Taywell pistachio ice cream	5.75 [n]
Vanilla rice pudding & hazelnut puree	5.75 [n]
Apple crumble & custard	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 & walnut ice cream. 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

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.