



Sunday 29th March 2015

Something whilst you wait...

Freshly baked plain 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 artichoke soup with fresh bread	5.00[V]
Butternut squash, pumpkin seed, spinach & Kentish blue cheese gratin	6.25[V]
Roasted mushroom, fried egg, wilted wild garlic & spinach	6.50[V]
Oven baked red mullet, sun blushed tomato, butter bean & seaweed salad	7.25
Salmon & haddock Brandade & dressed leaves	7.25
Slow cooked pulled beef, celeriac remoulade & cornichons	7.00
Seared pigeon breast & puy lentils	7.00
G&D chicken, pork & juniper berry terrine, fruit chutney & char-grilled bread	6.95[n]

Sharing boards

The "deli board", a selection of ham, pork pie, English cheeses, pickles, bread & chutney	12.50
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Georgina & Little Dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Roast 'Bridge Farm' sausage, roast potatoes & a selection of seasonal vegetables	7.50
Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	7.50
Little Dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce	2.00

Mains

Spring vegetable tartlet, goats cheese, watercress & pine nut salad	12.95[v][n]
Celeriac & black truffle risotto with Twineham Grange parmesan	12.00[v]
Oven baked lemon sole, vanilla butter, new potatoes & tender stem broccoli	13.25
Braised chicken breast with leeks, cream & linguine pasta	13.50
G&D beef burger with smoked Applewood cheese, purple mustard mayonnaise, steak cut chips & dressed leaves	13.50
Chart Farm venison & ale pie, new potatoes & kale	13.25
Pan seared duck breast, parsnip puree, carrots & brussel sprouts	14.95
Hadlow College herb-cruste lamb rack, dauphinoise potato, kale & chantenay carrots	17.50
Roast Sussex Sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	14.25
Bridge farm pork rack, apple sauce, roast potatoes & a selection of seasonal vegetables	13.50
6oz fillet steak, chips, dressed leaves & peppercorn sauce <small>(best served medium rare)</small>	23.95

Desserts

White chocolate, carrot & walnut fondant with Taywell pistachio ice cream	5.75[n]
Sticky toffee pudding, butterscotch sauce & Taywell honeycomb ice cream	5.75
Bramble berry frangipane tart with Taywell clotted cream ice cream	5.75[n]
Apple & rhubarb crumble with vanilla custard	5.75
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, honeycomb, pistachio, caramel fudge ice cream Pear or mandarin sorbet.</i>	3.95[n]
A selection of British cheeses, crackers, celery, grapes & chutnev <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.