

Saturday 18th April

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

Carrot & coriander soup with fresh bread	5.00 [v]
Butternut squash, pumpkin seed, rainbow chard & Kentish blue cheese gratin	6.25 [v]
Roasted mushroom, fried egg, wilted wild garlic & spinach	6.50 [v]
Salmon & haddock Brandade with dressed leaves	7.25
Seared pigeon breast, puy lentils & bacon	7.00
Black pudding, apple fondant & watercress salad	7.00
Oven baked piri-piri king prawns, sun blushed tomato, butterbean & seaweed salad	7.50
G&D farmhouse terrine, fruit chutney & char-grilled bread	6.95 [n]

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 & steak cut chips	4.50
Chicken, steak cut chips & dreading veg	7.00
Bridge Farm sausage, steak cut chips & dreading veg	7.00
Little dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce	2.00

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Mains

Tartlet of spring vegetables, roasted red peppers, goats cheese & pine nuts with aged balsamic dressed leaves	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	13.75
Rabbit & carrot pie, new potatoes & kale	13.25
Chicken supreme stuffed with gorgonzola, wrapped in bacon with green beans & new potatoes	13.50
G&D beef burger with broad oak cheddar cheese, Sumac relish, chips & dressed leaves	13.50
Bridge Farm slow cooked pork belly, mashed potato, savoy cabbage & apple sauce	13.50
Confit duck leg, fondant potato, carrots & rainbow chard	16.95
Hadlow College lamb rump dauphinoise potato, kale & chantenay carrots	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 caramelise the marbled eye.</i>	19.50
<i>Our steaks come from Highfield farm, a minimum of 28 day aged. Approximately 8oz & served with dressed leaves, steak cut chips & choice of:</i>	
Peppercorn, béarnaise or roasted garlic butter	

Desserts

Chocolate & hazelnut brownie with Taywell pistachio ice cream	5.75 [n]
Rhubarb Eton mess	5.00
Pear frangipane tart with Taywell clotted cream ice cream	5.75 [n]
Apple crumble with vanilla custard	5.75
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, pistachio, honeycomb, caramel fudge or 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.