

Wednesday 6th May

Something whilst you wait...

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

Starters

Broccoli soup & goat's cheese chantilly cream & fresh bread	5.00 [v]
Bread-crumbed duck egg, purple sprouting broccoli & green salsa	6.25 [v]
Pear, walnut & Kentish blue cheese salad	6.50 [n][v]
Potted `shrimps & melba toast	6.95
South coast cod & smoked haddock fishcake with sweet paprika mayonnaise	7.25
Shredded beef & soft herb pastry roll, horseradish & crème fraiche	7.00
G&D farmhouse terrine, fruit chutney & char-grilled bread	6.95 [n]
Black pudding, apple fondant & watercress salad	7.00

Lunch Classics

Mon-Fri 12-3 Sat 12-4

Roast Sussex sirloin sandwich, horseradish sauce, 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
King prawn & chorizo risotto with basil crème fraiche	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

Mains

"Spring garden salad" peas, broad beans, feta & mint with a lemon & balsamic dressing	9.50 [v]
Sweet potato, chickpea & spinach curry with pomegranate & coriander quinoa	12.00 [v]
South coast char-grilled mackerel, tender stem broccoli & mustard seed crushed new potatoes	13.75
Chicken supreme stuffed with gorgonzola, wrapped in bacon with green beans & new potatoes	13.50
Chart Farm venison pie, new potatoes & savoy cabbage	13.25
Wild boar burger, smoked Applewood, G&D relish, chips & dressed leaves	13.50
Confit duck leg, fondant potato, chantenay carrots & rainbow chard	16.95
Bridge Farm pork rack, mashed potato, roasted tomato, savoy cabbage & apple sauce	14.00

The Grill

Rump Steak (8oz) <i>Served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	16.95
Rib Eye Steak (8oz) <i>Served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	19.50

Desserts

Chocolate & hazelnut brownie with Taywell pistachio ice cream	5.75 [n]
Honey & walnut tart with Taywell clotted cream ice cream	5.75 [n]
Upside down apple cake with fresh pouring cream	5.75
Rosewater pannacotta, raspberry sorbet & shortbread	5.00
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, pistachio, honeycomb, caramel fudge or date & walnut ice cream. Pear, raspberry 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

 /GeorgeChipstead  @GeorgeChipstead

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% discretionary service charge for parties of 6 or more & outside tables is added.

All tips & service charge are fairly distributed among all staff that have worked today.