

Tuesday 26th May

Something whilst you wait...

Freshly baked 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

New season white onion soup with mini "bhaji" with fresh bread	5.00 [v]
Asparagus, soft poached egg & hollandaise	6.50 [v]
Pear, walnut & Kentish blue cheese salad	6.50 [n][v]
Purple sprouting broccoli, anchovies, chorizo, black olive, chilli & lemon	6.25 [v]
Potted shrimps & toast	7.50
Oak smoked salmon & herb roulade, pickled spring vegetables & garlic crostini	7.50
Salted beef, radish & mustard cress 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	6.50
Sausage, steak cut chips & dreading veg	6.00
Little dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce	2.00

Mains

Crispy polenta gnocchi with spring vegetable mascarpone cream	10.50 [v]
Sweet potato, chickpea & spinach curry with pomegranate & coriander quinoa	12.00 [v]
Smoked haddock & leek risotto with soft poached egg	10.50 [v]
South coast oven baked plaice, smoked paprika butter, crushed new potatoes & samphire	14.00
Pan fried chicken, braised fennel, cherry tomatoes, new potatoes & green beans, with herb oil	13.95
Slow cooked Jacobs ladder, BBQ sauce & fries with crunchy vegetable & soft herb slaw	15.50
Bridge Farm slow cooked pork belly, mashed potato, hispi cabbage & apple sauce	14.50
Slow cooked North African marinated lamb neck, vegetable tagine & flat bread	15.00

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 fudge pudding	
pistachio ice cream & chocolate sauce	6.00 [n]
Strawberry Eton mess	5.50
Lemon tart, clotted cream & lemon gel	5.75
Apple & rhubarb pie with custard	5.75
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, pistachio, honeycomb or caramel fudge 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

 /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.