

Thursday 2nd July

Something whilst you wait...

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

Starters

Cold garden pea & watercress soup with mint foam	5.00 [v]
Tomato, mozzarella & basil salad	6.50 [v]
Oven baked mushrooms, garlic & spinach with Kentish Blue cheese & pine nuts	6.50 [n]
Fillet of smoked mackerel with golden & blushed beetroot & horseradish crème fraiche	7.50
Crab & spring onion cake, heritage carrot & coronation remoulade with charred lime	8.25
Ham hock terrine, green beans, fruit chutney & bread	6.95
'Vol-au-vent' of Confit gizzard, leeks & cream with dressed leaves	7.50

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	7.50
Little dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce	2.00

Mains

Vegetable spring rolls with soy & honey sauce & glass noodle salad	10.50 [v]
Spicy baby courgette & saffron risotto with parmesan cheese	10.50 [v]
Oven baked skate wing, orange dressing, Jersey Royal potatoes & samphire	14.00
Chicken supreme with Jersey Royal potatoes & compote of tomato, olive & rosemary	13.95
G&D lamb burger, spiced tomato & mint relish with dressed leaves & steak cut chips	13.25
Char-grilled chorizo, cous cous & sumac yogurt	10.50
Bridge Farm pork belly, mashed potato, cabbage & apple sauce	14.00
Hadlow College lamb rump, Jersey Royal potatoes, carrot puree & baby carrots	15.25

Sides

Yellow beans	3.00	Jersey Royals	3.00
Sugar snap peas	3.00	Steak cut chips	3.00

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

Gluten free chocolate cake vanilla ice cream & chocolate sauce	6.00 [n]
White chocolate & cherry cheesecake	6.00
English strawberry Eton mess	6.00
Baked jam roll with custard & fruit coulis	6.00
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, pistachio or honeycomb 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.