

Tuesday 4th August

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

Butternut squash, coconut & coriander soup	5.00 [v]
Giant cous cous, feta cheese, raw fennel & chickpea salad	6.50 [v]
Goats cheese croquette & rocket salad	7.00 [v]
Portabella mushrooms, Kentish blue cheese, walnut & honey dressing	7.00 [v][n]
Butterflied sardine stuffed with spinach, mint & almonds	7.00 [n]
Seared scallops & red chard salad with a vanilla & pomegranate dressing	9.50
Smoked duck Caesar salad	7.00
Country style terrine, real ale chutney & fresh bread	6.95

Lunch Classics *Mon-Fri 12-3 Sat 12-4*

Highfield Farm steak sandwich, caramelised onions, dressed leaves, steak cut chips & béarnaise	9.50
G&D char-grilled chicken salad with sun blushed tomatoes	8.50
Mussel's marinère with steak cut chips	10.50
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

Little dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Cheese & tomato sandwich, dressed leaves & steak cut chips	4.50
Sausage, steak cut chips & dreaded veg	
Chicken, steak cut chips & dreaded veg	7.00
Kid's ice cream with chocolate sauce	2.00

Mains

Baked aubergine with miso paste & quinoa	10.50 [v]
Pumpkin, sage & Kentish blue cheese risotto	10.50 [v]
Oven baked plaice, green beans, tender stem broccoli, grilled lemon & shrimp butter	12.95
Chicken supreme, parsnip puree, green beans & mushroom sauce	13.95
Chicken, chorizo, mussels & squid paella with saffron rice	12.50
Bridge Farm sausages, crushed potato & onion gravy	12.00
G&D beef burger, rose harissa mayonnaise, dressed leaves & steak cut chips	13.25
Hadlow College grilled lamb neck fillet, courgettes, carrot mash & lavender sauce	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

Sides

White cabbage	3.00	Jersey Royals	3.00
Dressed leaves	2.50	Steak cut chips	3.00

Desserts

Chocolate fondant & Taywell vanilla ice cream	6.50
Key lime pie (short-crust pastry, lime fondant & chantilly cream)	6.00
Mixed berry, lemon & pistachio mille-feuilles	6.00 [n]
Banoffee pie	6.00
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.