

Tuesday 1st September

Something whilst you wait...

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

Starters

Pea & leek soup with fresh bread	5.00
Chunky haloumi, tomato & toasted almond salad with orange & tomato dressing	6.50 [v][n]
"Frito Miso" a selection of courgette, pepper, asparagus & tender stem broccoli in a light tempura batter & lemon mayonnaise	6.50 [v]
Seared scallops & sautéed new potatoes, vanilla & pomegranate dressing	9.50
Spinach, avocado & pancetta salad with honey & mustard dressing	7.00
Butterflied sardines stuffed with spinach, mint & almonds	7.50 [n]
Farmhouse & pistachio terrine, real ale chutney & char-grilled bread	6.95 [n]

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

Highfield Farm steak sandwich, caramelised onions, dressed leaves, steak cut chips & béarnaise	9.50
Char-grilled chicken sandwich with steak cut chips & dressed leaves	8.50
Bridge Farm sausages, steak cut chips & creamy cabbage	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
Chicken, steak cut chips & dreading veg	6.50
Sausage with steak cut chips & dreading veg	6.50
1 scoop of Taywell ice cream & chocolate sauce	2.00

Mains

Melanzane parmigiana with a fresh salad or green beans & new potatoes	10.50 [v]
Tomato, black olive & rosemary risotto with goats cheese	11.00 [v]
Fennel, orange & dill stuffed sea bass, green beans, tender stem broccoli, new potatoes & grilled lemon	13.50
Chicken supreme, tender stem broccoli & green beans with mushroom & tarragon sauce	13.95
G&D beef burger, Portobello mushroom, spinach, Kentish blue cheese, confit shallots, dressed leaves, light mustard mayonnaise & steak cut chips	13.50
Crispy duck leg, mange tout, chilli, red pepper & pak choi with a honey & sesame dressing	13.50
Hadlow College lamb rump, cous cous, green beans & gravy	14.50
Chart Farm venison shepherd's pie with fresh salad	13.50

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 pot & shortbread	6.00
Summer fruit pudding & clotted cream	6.00
Blackberry frangipane with Taywell vanilla ice cream	6.00 [n]
White chocolate ice cream, white chocolate sauce, strawberry & blondie sundae	6.00 [n]
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, Chocolate, Honeycomb or Pistachio 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

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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 has worked today.