



October's Desserts

Desserts

Chocolate mousse with whole cherries & cherry liquor	6.00
Raspberry & rosewater Charlotte with lychee sorbet	6.00
Honey & walnut tart with Taywell vanilla ice cream	6.00 [n]
Pear cheesecake with caramelised pear	6.00
A selection of British cheeses, crackers, celery, grapes & chutney <i>(Kentish Blue, Tunworth, & Winterdale Shaw Cheddar)</i>	7.50
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, Chocolate, Honeycomb, Caramel fudge or Pistachio Pear or Mandarin sorbet.</i>	3.95 [n]

Dessert Wine & Fortified Wine

	50	125	Btl
Taylors Late Bottle Vintage Portugal, 2008	3.00		35.00
PX Sherry Romate, Sanchex, Spain	3.15		22.00
Muscat De Beaumes Rhone, France 2013		7.50	22.50
Clos Dady Sauternes, France 2010		12.00	36.00

Liquor Coffees

Amaretto	Baileys	Tia Maria	Cointreau
Brandy	Irish	Jamaican	Vodka

All coffees can be made de-cafeinated & are served as a 25ml measure

Brandy

Hennessy **3.40**

On the nose, Hennessy Very Special brings together an intense and fruity character with oak notes. On the palate, powerful flavours suggest grilled almonds, supported by notes reminiscent of fresh grapes.

Janneau **3.75**

Bright amber colour. Aromas of dried lilac, honey, figs, and toasted nuts follow through on a lively, tangy entry to a fruity-yet-dry medium-to-full body with white chocolate and caramel notes. Finishes with a lingering honeyed golden raisin toasted and spice fade. A delicious appetizing Armagnac.

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.