## George & Dragon



# Pub & Dining Room

Monday 5th October

### Something whilst you wait ...

Freshly baked rosemary & garlic 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

Jerusalem artichoke & black truffle soup with fresh bread	5.00 [v]
Beetroot gratin with spinach & goats cheese, with crumbed parmesan & cob nuts	6.50 [v][n]
Red mullet on toast with black olive tapenade & dressed leaves	7.50
Seared scallops & corn 3 ways	9.50
Countryside & apricot terrine, real ale chutney & char-grilled bread	6.95
Smoked chicken & new potato salad with cornichons & smoked chipotle mayonnaise	6.50

#### 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, tartare sauce, steak cut chips & dressed leaves	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

Little dragon nibblers	
(cooked & raw vegetables, bread & cheese)	3.50
Chicken steak cut chips & dreaded veg	6.50
Bridge Farm sausage, steak cut chips & dreaded veg	6.50
Rump steak, steak cut chips & dreaded veg	8.50
Kid's ice cream with chocolate sauce	2.00

### Mains

	Grilled organic tofu, slow cooked apple, kale, butternut squash & jalapeno with black garlic dressing	13.25 [v]
	Fresh tagliatelle pasta, walnuts & figs in a creamy sauce with Kentish blue cheese	11.00 [v][n]
	Pan fried South coast hake, new potatoes & creamy cabbage	14.25
	Chicken supreme, butternut squash & cavolo nero with wild mushroom & tarragon sauce	13.95
ן	Bridge Farm slow cooked pork belly, mashed potato & kale	14.25
	G&D lamb burger, tomato, onion, rose harissa mayonnaise & steak cut chips	13.50
	Duck breast, haricot coco beans, pancetta & sautéed Swiss chard	14.50
	Squid & chorizo pie with new potatoes & cavolo nero	14.25

## The Grill

Rump Steak (8oz) <i>Served with dressed leaves, steak cut chips &amp; choice of:</i> <i>Peppercom, béarnaise or roasted garlic butter</i>	16.95
Rib Eye Steak (8oz) Served with dressed leaves, steak cut chips & choice of: <b>Peppercom, béarnaise or roasted garlic butter</b>	19.50
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#### Sides

Cavolo nero	3.00	Dressed leaves	2.50
Steak cut chips	3.00	New potatoes	3.00

#### White of the Day 175ml 250ml 6.50

9.40

San Vincenzo, Anselmi

Fruity, reminiscent of nuts and peaches. Clean crisp flavours, 10% Chardonnay, 10% Sauvignon Blanc, 80% Garganega

Red of the Day	175ml	250ml	
Cesanese De Notari	5.40	7.70	

Ruby-red in the glass with light vanilla perfumes. Intense, elegant and dry



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