

Thursday 26th November

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

Chunky vegetable minestrone soup with fresh bread	5.50 [v]
Chicory, Kentish blue, pear & walnuts	6.50 [v][n]
Goats cheese ravioli, pine kernels & aubergine with tomato dressing	6.75 [v][n]
Smoked salmon, seaweed butter & fresh bread	7.00
Potted shrimps & clams with chunky toast	7.50
Sautéed chicken livers, Marsala wine, grapes & pine nuts	6.80
Countryside & pistachio terrine, spicy tomato 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, harissa mayonnaise, steak cut chips & dressed leaves	8.50
Beer battered fish & chips, G&D tartare sauce & mushy peas	10.00
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

Spiced winter vegetable green curry with coconut & coriander rice	11.50 [v]
Blue cheese, apricot & sage risotto with rocket salad	11.50 [v]
South coast sea bass, crushed new potatoes, wilted spinach & vanilla butter	15.00
Chicken, mushroom & tarragon pie, mashed potato & cabbage	13.25
Bridge farm pork sausages, kale, mashed potato & onion gravy	12.95
G&D wild boar burger, onions, gherkin, tomato, & celeriac remoulade with a spicy G&D relish, dressed leaves & steak cut chips	13.50
Hadlow College lamb neck, ratatouille & sprout tops with rosemary & roasted garlic cream	14.75
Confit duck, cabbage & buttered new potatoes with a five-spice jus	15.95

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 with crème anglaise mousse	6.00[n]
Vanilla infused rice pudding with spiced honey	6.00
Apple & pear crumble with custard	6.00
Lemon & lime posset with biscotti	5.00[n]
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, Chocolate, Honeycomb or Pistachio ice cream, Pear or Lychee sorbet.</i>	3.95 [n]
A selection of British cheeses, crackers, celery, grapes & chutney	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 has worked today.