

Aperitifs

	125ml	175ml
Baron de Marck Champagne	7.50	
Prosecco Ruggeri	6.50	
Aperol Spritz		6.50

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

Sandwiches, Pork pies & Cheese

Mon-Fri 12-3 Sat 12-4

Highfield Farm steak sandwich, caramelised onions, dressed leaves, steak cut chips & béarnaise	9.95
Char-grilled chicken sandwich, harissa mayonnaise sliced tomato, steak cut chips & dressed leaves	8.95
Grilled sausage sandwich, caramelised onions, English mustard mayonnaise, steak cut chips & dressed leaves	8.50
Fish goujons & tartare sauce sandwich, fresh lemon, steak cut chips & dressed leaves	8.50
The "ploughman's" sandwich, Winterdale shaw, apple, celery, chutney & steak cut chips	7.95
The "deli board": a selection of ham, pork pie English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

Children's Menu available on request

Traditional Roasts served every Sunday lunchtime

Starters

Butterbean soup with truffle oil and fresh bread	5.50[v]
Pickled wild mushrooms, feta & baby spinach salad, with toasted hazelnuts, golden raisins & chilli vinaigrette	6.75[v][n]
Crumbled goats cheese, poached plum & spelt salad with honey & balsamic dressing	6.95[v]
Grilled smoked mackerel, beetroot & horseradish remoulade	7.50
Fresh mussels & king prawns cooked in thai cream sauce with char-grilled flatbread	8.25
Pan-fried wood pigeon with puy lentils	7.25
Pork, duck liver & apricot terrine with tomato chutney, pickles & toast	7.50

Mains

Vegetable lasagne of butternut squash, leeks & courgette with dressed leaves	12.50[v]
Celeriac & sorrel risotto with dolcelatte crouton	11.50[v]
Oven baked south coast hake, crushed new potatoes, sprout flowers & caper butter	15.50
Smoked haddock, salmon & cod fish pie with cavolo nero	13.50
Malayan marinated chicken supreme, sweet potato, chilli, lime & coconut with cavolo nero	13.95
G&D beef burger, mature cheddar cheese, mustard mayonnaise, red onions & tomato, dressed leaves & steak cut chips	13.50
Slow cooked pork belly, truffle mashed potato, hispi cabbage & apple sauce	14.25
Pan roasted duck breast, fondant potato, cavolo nero & redcurrants	16.75

The Grill

Rump Steak (8oz) <i>Served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	17.95
Rib Eye Steak (8oz) <i>Served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	20.50

Sides

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

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.