

Aperitifs

	125ml	175ml
Baron de Marck Champagne	7.50	
Prosecco Brut	5.50	
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
Green olives	3.00
Pork pie & pickles	3.95

Sharing Board

The "deli board": a selection of terrine, chorizo, English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00
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Sandwiches, Pork pies & Cheese

Mon-Fri 12-3 Sat 12-4

Highfield Farm char-grilled 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
Char-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

Sides

Tender stem broccoli	3.00	Dressed leaves	2.50
Steak cut chips	3.00	Colcannon Mash	3.00
Yorkshire Pudding	0.65	Cauliflower Cheese	3.00

Children's Menu available on request

Traditional Roasts served every Sunday lunchtime

Starters

Vietnamese flavoured consommé, glass noodles, water chestnut & sugar snap peas with a steamed bun	5.95[v]
Heritage tomatoes, Bocconcini mozzarella, balsamic vinegar ice cream & basil crumble	6.95[v]
Grilled green & white Kent asparagus with roasted artichoke vierge	6.95[v]
Smoked mackerel mousse, cucumber 'cannelloni' & squid ink dough balls with pea shoot & lemon balm salad	7.50
Rye Bay king scallops, corn salsa, merguez sausage, sorrel puree & sumac yoghurt	9.95
12-hour roasted brisket of beef, soft boiled quail's egg, green beans with black olive & violet potato salad	7.95
Pork & chicken liver terrine, Indian spiced cauliflower, shaved fennel, golden raisins, spiced tomato chutney & toast	7.25

Mains

Whole baked celeriac, brie & black truffle fondue, char-grilled little gem & dipping bread	11.95[v]
Beetroot & fennel seed risotto, crumbled goats cheese & rocket	11.50[v]
South Coast hake with pistachio & pine nut crust, chive crushed new potatoes, watercress vichyssoise & rainbow radish	15.25[n]
Slow cooked pork belly, Colcannon mash, tender stem broccoli & apple sauce	14.50
G&D beef burger, smoked cheddar cheese, harissa mayonnaise, red onions & tomato, dressed leaves & steak cut chips	13.50
Pan-fried calves liver, baked onion, smoked bacon, wild garlic, escargot & runner beans	14.95

Roast of the day

Roast beef, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	15.00
Roast Hadlow College leg of lamb, roast potatoes & a selection of seasonal vegetables	14.00
Butter-roasted chicken breast, roast potatoes & a selection of seasonal vegetables	12.95

(Why not add a Yorkshire pudding for 65p, Or Cauliflower Cheese to share for £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 is added to all tables.

All tips & service charge are fairly distributed among all staff that has worked today.