# Thursday 5th May

† /GeorgeChipstead	♥@GeorgeChipstead
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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 ham, pork pie	
English cheeses, pickles, bread & chutney with a	
small bucket of steak cut chips	14.00

# Sandwiches, Pork pies & Cheese

Mon-Fri	12-3	Sat	12-4
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Highfield Farm char-grilled steak sandwich, caramelis onions, dressed leaves, steak cut chips & béarnaise	ed 9.95
Rare roast beef sandwich with rocket & horseradish mayonnaise, steak cut chips & dressed leaves	8.95
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

Traditional Roasts served every Sunday lunchtime

## Starters

Starters	
Vietnamese flavoured consommé, glass noodles, water che & sugar snap peas with a steamed bun	stnut 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, shave golden raisins, spiced tomato chutney & toast	ed fennel, 7.25
Mains	
Whole baked celeriac, brie & black truffle fondue, char-grilled little gem & dipping bread	11.95[v]
	11.95[v] 11.50[v]
char-grilled little gem & dipping bread Mushroom, sage & smoked cheddar risotto South Coast hake with pistachio & pine nut crust, chive crushed new potatoes, watercress vichyssoise	11.50[v]
char-grilled little gem & dipping bread Mushroom, sage & smoked cheddar risotto South Coast hake with pistachio & pine nut crust, chive crushed new potatoes, watercress vichyssoise & rainbow radish	11.50[v] 15.25[n]
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<ul> <li>char-grilled little gem &amp; dipping bread</li> <li>Mushroom, sage &amp; smoked cheddar risotto</li> <li>South Coast hake with pistachio &amp; pine nut crust, chive crushed new potatoes, watercress vichyssoise &amp; rainbow radish</li> <li>Chicken thighs marinated in preserved lemon &amp; thyme, Borl &amp; haricot beans, black olive &amp; sprouting broccoli</li> <li>Slow-cooked pork belly, mashed potato, savoy cabbage</li> </ul>	11.50[v] 15.25[n] otti 12.95 14.95
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## The Grill

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

Sides

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Savoy cabbage	3.00	Dressed leaves	2.50
Steak cut chips	3.00	Mashed potato	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  $\pounds$  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.