



## Desserts

Desserts

Chocolate cheesecake with raspberry coulis	6.00
Rhubarb & stem ginger crumble with custard	6.00
Pecan & Bourbon tart, banana caramel sauce & vanilla ice cream	6.00 [n]
Orange blossom, saffron & raspberry Eton mess	6.00
A selection of British cheeses, crackers, celery, grapes & chutney <i>(Winterdale shaw cheddar, Tunworth &amp; Brighton blue cheese)</i>	7.50
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, honeycomb, rum &amp; raisin or pistachio ice cream Yuzu, Earl Grey or pear sorbet</i>	3.95 [n]

Dessert Wine & Fortified Wine      **50**      **125**      **Btl****Taylors Late Bottle Vintage**

Portugal, 2008	3.00	35.00
----------------	------	-------

**PX Sherry**

Romate, Sanchez, Spain	3.15	22.00
------------------------	------	-------

**Muscat De Beaumes**

Rhone, France 2013	7.50	22.50
--------------------	------	-------

**Clos Dady**

Sauternes, France 2010	12.00	36.00
------------------------	-------	-------

Tea & Coffee

<b>Black Coffee</b>	<b>2.00</b>	<b>Cappuccino</b>	<b>2.40</b>
<b>Americano</b>	<b>2.90</b>	<b>Mocca</b>	<b>3.00</b>
<b>Café Macchiato</b>	<b>2.90</b>	<b>Café Latte</b>	<b>2.70</b>
<b>Espresso</b>	<b>2.00</b>	<b>Large Espresso</b>	<b>2.90</b>
<b>Hot Chocolate</b>	<b>3.00</b>	<b>Breakfast tea</b>	<b>2.00</b>
<b>Peppermint</b>	<b>2.00</b>	<b>Green tea</b>	<b>2.00</b>
<b>Fresh mint</b>	<b>2.00</b>	<b>Earl Grey</b>	<b>2.00</b>

Liquor Coffees      **6.80**

<b>Amaretto</b>	<b>Baileys</b>	<b>Tia Maria</b>	<b>Cointreau</b>
<b>Brandy</b>	<b>Irish</b>	<b>Jamaican</b>	<b>Vodka</b>

*All coffees can be made using de-cafeinated coffee & Liquors are served as a single 25ml measure*

G&D After dinner drinks collection

<b>Espresso martini</b> <i>Stolichnaya vanilla vodka, tia maria, gomme &amp; fresh espresso</i>	£7.50
<b>Lemon Pancake (shot)</b> <i>Frangelico, lemon, sugar &amp; cointreau</i>	£3.50
<b>Jammy doughnut (shot)</b> <i>Chambord liqueur, crème de framboise, cream &amp; sugar</i>	£3.50

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.