

**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

**Sandwiches****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

**Salads & deli boards**

"G&D Caesar salad": Romaine lettuce, soft boiled egg, garlic & rosemary croutons & deep-fried anchovies	8.95
Smoked duck salad with heritage tomatoes, mozzarella, char-grilled asparagus & honey & mustard dressing	8.95
The "deli board": chicken & pork terrine, 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**

Summer squash, borlotti beans & roasted pepper soup, with Chilli oil and freshly baked bread	5.95[v]
Heritage tomatoes, tempura of cherry tomatoes & mozzarella, Bloody-Mary puree & tomato popping candy	6.95[v]
Grilled green & white Kent asparagus with roasted artichoke vierge	6.95[v]
Poached sea trout, broad bean pesto & pickled spring vegetables	7.50
King prawns, Thai red cream & cumin seed flatbread	8.95
12-hour roasted brisket of beef, soft boiled quail's egg, green beans with black olive & violet potato salad	7.95
Duck terrine, smoked duck, pickled crab apple, red endive chutney & toast	7.25

**Mains**

Whole baked celeriac, brie & black truffle fondue, char-grilled little gem & dipping bread	11.95[v]
Mushroom, wild garlic & smoked cheddar risotto	11.50[v]
South Coast hake with pistachio & pine nut crust, chive crushed new potatoes, watercress vichyssoise & rainbow radish	15.25[n]
Pan roasted chicken supreme, jersey royal & basil boulangere, peperonata & tender stem broccoli	13.95
Slow roasted Pork belly, mashed potato, tender stem broccoli & apple sauce	14.50
G&D Venison burger, stuffed with dolcelatte cheese, juniper poached pear, gem lettuce, ale chutney & steak cut chips	13.95
Hadlow College lamb, sweet potato & apricot tagine, with a tabbouleh salad and sumac yoghurt	14.95
Veal Roast Dinner- Sussex rose veal, fondant potato, Yorkshire pudding stuffed with sautéed spinach & mushroom, maple glazed chantenay carrots & a horseradish croquette	16.95

**The Grill**

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

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 is added to all tables.

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