

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

Starters

Carrot, orange & ginger soup with dill cream & freshly baked bread	5.95[v]
Golden cross goats cheese & braised leek tartlet, Heritage tomato & basil salad	6.95[v]
Sweet potato & spring onion hash, baby spinach, soft poached egg & chilli oil	6.95[v]
Poached sea trout, broad bean pesto & pickled spring vegetables	7.50
Fresh mussels steamed in chorizo, saffron & cream with fresh bread	8.25
Confit rabbit & toasted almonds wrapped in parma ham with celeriac remoulade	7.95
Duck terrine, smoked duck, pickled crab apple, red endive, chutney & toast	7.25

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

Poached peach, Kentish Blue cheese & toasted walnut salad	7.95[v][n]
Smoked duck salad with heritage tomatoes, mozzarella & honey & mustard dressing	8.95
The "deli board": ham, pork pie English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

Mains

Egg noodle stir fry, soy, honey, chilli & lime with fried haloumi	11.95[v]
Fresh pappardella pasta, sautéed wild mushrooms, roasted artichoke hearts & Twineham Grange parmesan	11.50[v]
Whole baked South Coast lemon sole with a warm salad of Jersey Royal potatoes, smoked bacon, peas, samphire & chives	16.25
Pan-roasted chicken supreme, yellow carrot & potato dauphinoise, confit carrot & purple carrot puree	13.95
Slow-cooked pork belly, mashed potato, savoy cabbage & apple sauce	14.50
The G&D "beef, chorizo & smoked cheddar burger" with beef tomato, gem lettuce, caramelised onion, dressed leaves & steak cut chips	13.95
Hadlow College lamb, sweet potato & apricot tagine, tabbouleh salad & sumac yoghurt	14.95
Veal escalope stuffed with fontina cheese, oregano & lemon breadcrumbs, tomato ragu & tender stem broccoli	16.50

The Grill

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

Sides

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 £ 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.