

Aperitifs	125ml	175ml
Baron de Marck Champagne	7.50	
Prosecco Brut	5.50	
Prosecco Ruggeri	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

Cauliflower & leek soup with hazelnut gougères	5.95[v]
Golden cross goats cheese & braised leek tartlet, Heritage tomato & basil salad	6.95[v]
Tomato, apricot & sweet potato tagine, cumin seed & coconut bhaji	6.95[v]
Seared tuna & black sesame Carpaccio, wasabi marinated cucumber, crushed wasabi nuts, pea shoots & honeyed yogurt	8.50
Fresh mussels steamed in chorizo, saffron & cream with fresh bread	8.25
Spice rubbed pork ribs, orange glaze, fennel & carrot slaw	7.95
Pigeon, Prosciutto & smoked pork terrine, baby watercress, kirsch soaked cherries, 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

Quinoa arancini, avocado puree, vegetable spaghetti & tomato bolognese	11.95[v]
Fresh pappardella pasta, sautéed wild mushrooms, sundried tomatoes & Twineham Grange parmesan	11.50[v]
Pan fried fillet of Sea bass, roasted fennel, rainbow chard, Jersey Royals, apple fondant & chive butter	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
Beef, chorizo & smoked cheddar burger with beef tomato, gem lettuce, caramelised onion, dressed leaves & steak cut chips	13.95
Pan-fried leg of Lamb steak, marinated in Rosemary from our garden, truffle polenta chips, braised baby gem & chimichurri	14.95
Chart Farm venison haunch, smashed pea & Brighton Blue cheese mash, tender stem broccoli & smoked pancetta crisp	15.95

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.