

Aperitifs

	125ml	175ml
Baron de Marck Champagne, Champagne	7.50	
Prosecco, Brut, Italy	5.50	
Riva Rose, Brut, Provence	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

Chilled tomato gazpacho, lemon & basil granita with fresh bread	5.95[v]
Artichoke heart, runner beans & ricotta in a rice paper wrap with sweet red pepper coulis	6.95[v]
Tomato, apricot & sweet potato tagine, cumin seed & coconut bhaji	6.95[v]
Blowtorched mackerel, yellow carrot & horseradish puree, rainbow radish & pickled beetroot	7.50
Harissa marinated King prawns with sweet tomato chutney & flatbread	8.25
Slow cooked beef brisket with summer 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, Golden cross goats cheese & candied pecan salad	7.95[v][n]
Crispy lamb, feta, mint & sunblushed tomato salad	10.50
The "deli board": ham, pork pie English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

Mains

Puff pastry tart filled with coloured courgette & roasted peppers with chicory roasted in honey & thyme	12.50[v]
Sunblushed tomato & black olive risotto, crumbled feta, sweet watermelon & basil	11.50[v]
Spice rolled fillet of wild hake with puy lentils, cucumber, baby beetroot & dill	14.50
Pan-roasted chicken supreme, fondant potato, merguez sausage, butterbeans & cider roasted baby turnips	13.95
Slow-cooked pork belly, mashed potato, savoy cabbage & apple sauce	14.50
G&D beef burger, pickled red cabbage, red Leicester, baby gem lettuce, beef tomato, dressed leaves & steak cut chips.	13.50
Loin of Penshurst lamb on the bone, sauté baby potatoes, Kent hazelnuts & caponata	14.95
Roasted duck breast, zatar spiced carrots, grilled aubergine & tender stem broccoli	16.25

The Grill

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

Sides

Savoy cabbage	3.00	Tender-stem broccoli	3.00
Steak cut chips	3.00	Mashed potato	3.00
Dressed leaves	2.50		

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.