

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

Celeriac & Cox's apple soup, toasted seeds & fresh baked bread	5.95[v]
Feta & herb polenta with sunblushed tomato & black olive tapenade	6.95[v]
Truffled Golden Cross goat's cheese & sweet potato verrine, green peperonata & roasted garlic crouton	7.95[v]
Beetroot cured sea trout, charred little gem, caper berries & horseradish crème fraiche	7.50
Harissa marinated King prawns with sweet tomato chutney & flatbread	8.25
Smoked ham hock Scotch egg, rocket & piccalilli	7.25
Red wine braised oxtail & pork terrine with gherkin relish, sweet tomato chutney & toast	7.25

Sandwiches, Deli Board & Light Bites

Mon-Fri 12-3 Sat 12-4

Char-grilled steak sandwich, caramelised onions, dressed leaves, steak cut chips & béarnaise	9.95
Lemon & thyme chicken sandwich, rocket, aged balsamic mayonnaise, steak cut chips & dressed leaves	8.95
Char-grilled sausage sandwich, chilli jam, melting cheese, steak cut chips & dressed leaves	8.50
The "ploughman's" sandwich, Winterdale Shaw, apple, celery, chutney & steak cut chips	7.95
Cod goujons, tar-tar sauce, garden peas, lemon & steak cut chips	8.50
The "deli board": ham, pork pie English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

Mains

Warm salad of puy lentils, pomegranate, baby spinach & fried haloumi with a coconut & chilli dressing	11.95[v][n]
Spiced butternut squash risotto, candied pecans & Twineham Grange parmesan	11.50[v]
Baked cod wrapped in pancetta, crushed baby potatoes & a 'Catalan' style shellfish stew	15.95
Pan-roasted chicken supreme, pappardella pasta, wild mushrooms, roasted shallots & smoked garlic veloute	13.95
Duo of locally reared pork: slow cooked belly & mustard & herb rolled tenderloin with mashed potato, savoy cabbage & Bramley apple sauce	15.25
G&D beef burger, pickled gherkin, red Leicester, harissa mayo, baby gem lettuce, beef tomato, dressed leaves & steak cut chips.	13.95
Rump of Peshurst lamb, gratin dauphinoise, blackberries, broad beans & smoked pancetta	16.50
Confit duck leg, spiced wild rice, orange glazed boc choi & char grilled baby leeks	15.95

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	New Potatoes	3.00
		Mashed Potato	3.00

Our Christmas Menu is now available!

Please ask a member of staff for more details.

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.