

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

Sweet potato, chilli, coconut & spring onion soup with fresh bread	5.95[v]
Jerusalem, Artichoke croquettes with a molten brie & truffle dip	7.50[v]
Butternut squash, spinach & parmesan gratin, with herb crumble	7.75[v]
Salmon & chive fishcakes with tartare sauce	7.50
Squid & vegetable stir fry, sesame noodles, chilli, soy, honey & toasted cashews	8.95[n]
Slow braised Highfield Farm ox cheeks with celeriac puree	7.95
Terrine of local game with beer poached plums, 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, caramelised onions, Dijon & tarragon mayonnaise, steak cut chips & dressed leaves	8.50
The "ploughman's" sandwich, Winterdale Shaw, apple, celery, chutney & steak cut chips	7.95
Cod goujons, tartare 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

Butternut squash, Kentish Blue cheese & chestnut puff pastry pie with savoy cabbage	11.95[v]
Braised leek & mushroom risotto finished with white truffle oil & crumbled goats cheese	11.50[v]
Baked fillet of cod, herb crushed new potatoes, pea puree, fresh peas & smoked pancetta crisp	14.95
G&D beef burger, crispy jalapenos, tomato salsa, smashed avocado, gem lettuce, Emmental cheese, steak cut chips & dressed leaves	13.95
Pan roasted Chicken supreme, smoked bacon, chestnuts, new potatoes, pearl onions, tarragon & cherry tomatoes	13.95
Duo of locally reared pork: slow cooked belly & mustard & herb rolled tenderloin with mashed potato, savoy cabbage & Bramley apple sauce	15.25
Ashdown Estate venison haunch, creamed polenta & braised red cabbage	15.75
Pan roasted duck breast, fondant potato, purple carrot puree & a warm green bean & ages balsamic salsa	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

George & ½ Children's menu also 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.