

Friday 28<sup>th</sup> April

f /GeorgeChipstead @GeorgeChipstead

### 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

White onion & thyme soup with fresh bread	5.95[v]
Spring goats cheese & leek tart with heritage tomato salad	7.50[v]
Smoked salmon fishcake with rocket, fennel, capers & lime dressing	7.50
Seared king scallops, slow roasted cherry tomatoes, tomato salsa & chorizo	9.95
Grilled local asparagus, poached quails eggs & chive hollandaise	7.95
Lemon & herb marinated chicken skewers with a sunblushed tomato & black olive salad	7.95
Pork, pistachio & onion seed terrine, baby crab apples, tomato chutney, pickles & toast	7.50

### 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
The "ploughman's" sandwich, Winterdale Shaw, apple, celery, chutney & steak cut chips	7.95
Hayward's butchers Cumberland sausages, mashed potato & onion gravy	9.95
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	12.50

### Mains

Tartlet of roasted vegetables, pesto & mixed leaves	10.95[v]
Wild garlic & toasted pine nut risotto	11.50[v][n]
Oven baked cod, crab bisque, lemon thyme boulangerie with minted peas & beans	15.95
Pan fried chicken with peperonata & new potatoes	12.95
Slow cooked belly of pork, buttered mashed potato, savoy cabbage, pulled pork & apple sauce`	15.50
G&D beef burger, emmental, caramelised red onion, harissa mayonnaise, beef tomato & gherkin with dressed leaves & steak cut chips	13.95
Oven roasted duck breast, potato & celeriac gratin with carrot & cumin puree	14.50
Lime pickle marinated lamb rump, cous cous & lime yogurt	14.50

### The Grill

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

### Sides

Savoy cabbage	3.00	New potatoes	3.00
Steak cut chips	3.00	Chantenay Carrots	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.