

Saturday 22nd July

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 & chutney	3.95

Starters

English sweetcorn & yellow pepper soup with coconut milk & fresh bread	5.95[v]
Garlic rubbed crostini, melting Tunworth & heritage tomatoes with red wine vinegar & shallot dressing	6.50[v]
Roasted aubergine with tahini feta cream sauce, toasted pine nuts & pomegranate	7.50[v][n]
Haddock ceviche with rainbow radish, sour dough crostini & coriander cress	7.75
Pan fried squid, chorizo & rocket salad with lemon chilli & roasted garlic dressing	8.95
Breaded slow-cooked lamb shoulder with hot pot hash brown & pea puree	7.95
Smooth chicken liver, brandy & herb pate with orange & mandarin salad, pickles, chutney & 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 sauce	9.95
Char-grilled chicken, poached apricot & sunblushed tomato salad with sweet mustard dressing	8.95
The "ploughman's" sandwich, Winterdale Shaw, apple, celery, chutney & steak cut chips	7.95[v]
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

Chickpea & coriander burger, grilled Portobello mushroom, pickled carrots & raisins, sweet potato wedges & chipotle ketchup	11.90[v]
Butternut squash & saffron risotto with parmesan crisp	11.50[v]
Butterflied sea bass with roasted fennel, Jersey Royals, samphire & chive butter	15.50
Pork belly, buttered mashed potato, cavalo nero, pork cheek & apple sauce	15.50
Orange & lemon thyme marinated chicken supreme fondant potato, borlotti beans & summer vegetable broth	12.95
G&D beef burger with Applewood cheese, wholegrain mustard mayo, caramelised onions, beef tomato, baby gem lettuce, steak cut chips & dressed leaves	14.95
Confit duck leg with pak choi, sugar snaps, cucumber & bean sprout salad, hoi sin dressing, fresh chilli & crispy vermicelli	14.50
Za'atar spiced lamb cutlets, sautéed Jersey Royals, black olives, cherry tomatoes, charred artichoke & salsa verde	15.10

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

Tender stem broccoli	3.00	Cavalo nero	3.00
Mixed leaves	3.00	Steak cut chips	3.00
Skinny fries	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.