

Saturday 12<sup>th</sup> August

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 <sup>[v]</sup>
Deep fried halloumi, Heritage tomato & watercress salad with house dressing	6.50 <sup>[v]</sup>
Roasted aubergine with tahini feta cream sauce, toasted pine nuts & pomegranate	7.50 <sup>[v][n]</sup>
Haddock cèviche with rainbow radish, sour dough crostini & coriander cress	7.75
Pan fried squid, chorizo & rocket salad with lemon chilli & roasted garlic dressing	8.95
Venison Carpaccio with Heritage beetroots, purple carrot puree, pea shoots, sweet mustard dressing & parmesan crisp	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 <sup>[v]</sup>
Smoked mackerel & haddock fishcake, tartar sauce, skinny fries & lemon dressed leaves	8.95
The "deli board": ham, pork pie, English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	12.50

### Beach Bar BBQ menu also available

### Mains

Rigatoni pasta, basil & mint pesto, mascarpone, pea & beans with shaved pecorino	11.95 <sup>[v]</sup>
Butterflied sea bass with roasted fennel, new potatoes, samphire & chive butter	15.50
Hayward's butchers Cumberland sausages, mashed potato, cavalo nero & caramelised onion gravy	12.95
Pan roasted chicken supreme, shallot puree	
Blow-torched little gem & truffled parmentier potatoes	13.95
G&D beef burger with Applewood cheese, wholegrain mustard mayo, caramelised onions, beef tomato, baby gem lettuce, steak cut chips & dressed leaves	13.50
Chorizo, chicken & pork belly paella with grilled lemons	14.95
Penshurst lamb rump, roasted peppers, charred courgettes & asparagus, roasted red onion with black olive, tomato & wild rocket tapenade	15.95

### The Grill

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

### Sides

Savoy cabbage	3.00	Mixed leaves	3.00
Honey roasted carrots	3.00	Steak cut chips	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.