Sunday 20th August



Something whilst you wait...

Freshly baked bread with English butter	1.50
Whole roasted garlic with bread, oil & balsamic	4.95
Green olives	3.00
Pork pie, pickles & chutney	4.50
Starters	
English sweetcorn & yellow pepper soup with coconut milk & fresh bread	5.95[v]
Deep fried halloumi, Heritage tomato & watercress salad with house dressing	6.95[v]
Warm burrata baked with cherry tomatoes, spring onion, basil oil & balsamic reduction served with fresh bread	9.25[v]
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
Venison Carpaccio with Heritage beetroots, purple carrot puree, pea shoots, sweet mustard dressing & parmesan crisp	7.95
Smoked duck & bone marrow terrine with spiced tomato chutney, pickles & toast	7.95

Beach Bar BBQ menu also available

George & ½ Children's menu also available	
Please ask a member of staff for more details.	

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Mains

The "deli board": ham, pork pie, English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00
Rigatoni pasta, basil & mint pesto, mascarpone, pea & beans with shaved pecorino	12.50 _[v]
Butterflied sea bass with roasted fennel, new potatoes, samphire & chive butter	15.95
Cajun spiced pork chop, triple cooked potato wedges, Chicory, roasted pepper & cherry tomato salad	15.50
G&D beef burger with Applewood cheese, BBQ glaze, 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	17.50

Roast of the day

Roast sirloin, Yorkshire pudding, roast potatoes & a selection of seasonal vegetables	15.50
Roast pork rack, apple sauce, roast potatoes & a selection of seasonal vegetables	14.95
Butter-roasted chicken breast, bread sauce, roast potatoes & a selection of seasonal vegetables	14.95
(Why not add a Yorkshire pudding for 65p Or cauliflower cheese to share for £4)	

Sides

Savoy cabbage	3.50	Mixed leaves	3.50
Honey roasted carrots	3.50	Steak cut chips	3.50
Tender-stem broccoli	3.50	Skinny fries	3.50
Cauliflower Cheese	4.00	Yorkshire pudding	0.65

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.