

Tuesday 19<sup>h</sup> September

f /GeorgeChipstead @GeorgeChipstead

### 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

French onion soup with parmesan toast	5.95[V]
Rainbow beetroot tarte tatin, goats cheese & balsamic oil	7.25[V]
Warm burrata baked with cherry tomatoes, spring onion, basil oil & balsamic reduction served with fresh bread	9.25[V]
Oak smoked salmon, avocado puree, pickled cucumber & sea weed caviar	7.75
Salt & pepper squid, sumac tzatziki, rocket & lemon oil	8.95
Ham hock scotch egg with pea broth	7.95
Smoked duck & bone marrow terrine with spiced tomato chutney, pickles & toast	7.95

### 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 & caramelised onion gravy	9.95
Cod goujons, tartare sauce, garden peas, lemon & steak cut chips	8.50
Coriander flat bread topped with BBQ pulled pork shoulder, mozzarella, crispy shallots & rocket	8.95
The "deli board": ham, pork pie, English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

### Mains

Parsnip, wild mushroom & tarragon cream pie with puff pastry, green beans & new potatoes	13.95[V]
Rigatoni pasta, basil & mint pesto, mascarpone, pea & beans with shaved pecorino	12.50[V]
Char-grilled tuna loin with a warm salad of tender stem broccoli, cavalo nero, sunblushed tomatoes, spring onion, toasted almonds & lotus crisps	17.50
Slow cooked pork belly, buttered mashed potato, cavalo nero, pork cheek & apple sauce	15.50
Pan roasted chicken supreme, shallot puree, blow-torched little gem & truffled parmentier potatoes	14.95
G&D beef burger with Applewood cheese, BBQ glaze, crispy shallots, beef tomato, baby gem lettuce, steak cut chips & dressed leaves	13.50
Confit duck leg, puy lentils, smoked bacon, cranberry & goats cheese	15.95
Penshurst lamb rump & sweet potato with chickpea & apricot tagine & cous cous	17.50

### 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>	22.00

### Sides

Mixed leaves	3.50	Tender-stem broccoli	3.50
Buttered new potatoes	3.50	Green Beans	3.50
Steak cut chips	3.50		

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.