

Saturday 21st October

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

Creamy parsnip & apple soup with fresh bread	5.95[V]
Leek, blue potato & goats cheese pie with chicory salad	7.25[V]
Baked mushroom, spinach, Kentish blue & pine nut pesto	8.25[V]
Sardines on toast with smoked paprika & black olive tapenade	7.95
King scallops, Merguez sausage, sweetcorn salsa, & sumac yogurt	9.95
Shredded ham hock, soft boiled quail's egg, straw fries with pineapple jam	7.95
Local game terrine, Westerham beer poached plums, shallot & golden raisin chutney toasted bread	8.25

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
Open chicken Coronation sandwich, fennel, Coronation mayonnaise, steak cut chips & dressed leaves	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, duck terrine, English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

Mains

Melanzane parmigiana (roasted aubergine, rich tomato sauce & Twineham grange parmesan) with green beans & new potatoes	13.95[V]
Butternut squash & sage risotto with blue cheese	12.95[V]
Oven roasted cod, crushed new potatoes & three way cauliflower	17.50
Slow cooked pork belly, buttered mashed potato, cavalo nero, pork cheek & apple sauce	15.50
Pan roasted chicken supreme, red & yellow pepper, peperonata & new potatoes	14.95
G&D Venison burger with melting brie, spiced tomato relish chicory, red cabbage slaw & steak cut chips	14.00
Braised oxtail cottage pie with sweet potato, red Leicester & spiced red cabbage	15.95
Penshurst lamb rump, dauphinoise potatoes, tender stem broccoli & blackberry sauce	17.50

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>	22.00

Sides

Mixed leaves	3.50	Buttered new potatoes	3.50
Green beans	3.50	Steak cut chips	3.50
Tender stem broccoli	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.