

Saturday 18<sup>th</sup> November

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

Spiced cauliflower soup with yogurt and fresh bread	5.95[v]
Warm autumn salad, honey roasted figs with poached pear, romanesco, walnut & pickled Girolle with gorgonzola dressing	7.25[v]
Oven baked mushroom, new potato & spinach, with a poached free range egg	8.25[v]
Smoked mackerel with heritage beetroot & horseradish crème fraiche	7.95
King scallops, Merguez sausage, sweetcorn salsa, & sumac yogurt	9.95
Honey glaze baby back pork ribs	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
Roasted tomato, red onion, black olive, rosemary & crumbled feta, "focaccia" style bread, dressed leaves & 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
The "deli board": ham, pork pie, English cheeses, pickles, bread & chutney with a small bucket of steak cut chips	14.00

### Mains

Halloumi, warm puy lentil, baby spinach & pomegranate salad, with a sweet chilli & coconut milk dressing	13.95[v]
Wild mushroom & white truffle oil risotto	12.95[v]
Pan fried seabass, vanilla butter, spinach, kale & new potatoes	16.50
Pan roasted chicken supreme, crushed new potatoes, wilted greens, roasted butternut squash & sage puree	14.95
G&D beef burger with streaky bacon, cheddar cheese, Dragon relish, baby gem, beef tomato, dressed leaves & steak cut chips	14.50
Slow cooked pork belly, pork cheek, savoy cabbage buttered mashed potato, & apple sauce	15.50
Roasted duck breast & sweet potato fondant with carrot & cumin puree	16.95
Pan roasted 3 bone rack of lamb, dauphinoise potato, & tender stem broccoli	17.95

### The Grill

Rump Steak (8oz)	17.95
<i>Served with dressed leaves, steak cut chips &amp; choice of: <b>Peppercorn, béarnaise or roasted garlic butter</b></i>	
Rib Eye Steak (8oz)	22.00
<i>Served with dressed leaves, steak cut chips &amp; choice of: <b>Peppercorn, béarnaise or roasted garlic butter</b></i>	

### Sides

Mixed leaves	3.50	Buttered new potatoes	3.50
Green beans	3.50	Steak cut chips	3.50
Savoy cabbage	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.