

Friday 12th January

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

Cream of Jerusalem artichoke soup, white truffle oil with fresh bread	5.95[v]
Vegetarian antipasti – black olive tapenade, hummus Sunblushed tomatoes, coriander seed flat bread, Boccicini mozzarella & roasted pepper salad	7.50[v]
Tagliatelle pasta cooked with wild mushroom & a lovage cream	8.25[v]
Smoked mackerel pate with crostini, pickled cucumber & beetroot relish	7.95
Thai spiced crab & prawn cakes, crunchy Asian salad, lemon & ginger dressing	8.50
Crispy tempura pork belly & roasted garlic aioli	7.95
Local game terrine, fig, celery leaf & sweet tomato chutney with 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

Winter vegetable cassoulet, wholegrain mustard mash & parsnip crisps	13.95[v]
Smoked cheddar & leek risotto with poached egg	12.95[v]
Oven baked cod, herb crumb, smoky shellfish & tomato ragu with crushed new potatoes	16.95
Pan roasted chicken supreme, "Mac n' blue cheese" & kale cooked with roast garlic & nutmeg	14.95
low and slow cooked lamb pie with mashed potato & green beans	15.95
G&D beef burger with streaky bacon, Emmental cheese, Harissa mayonnaise, baby gem, beef tomato, dressed leaves & steak cut chips	14.50
Roasted pork belly, bubble & squeak & apple sauce	15.50
Venison tagine with cous cous and minted yogurt	15.50
Lamb rump with celeriac & parsnip dauphinoise & kale	17.95

The Grill

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

Sides

New potatoes	3.50	Kale	3.50
Green beans	3.50	Steak cut chips	3.50
Honey roasted carrots	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.