

Tuesday 20th February

"No Straws" we are pleased to support the "non straws movement", and will no longer be providing a straw automatically, Therefore, if you would prefer to drink from a straw, please ask.

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 lentil soup with coconut cream & fresh bread	5.95 ^[v]
Salad of pear, blue cheese & walnut	7.25 ^{[v][n]}
Roasted aubergine, minted yogurt, tahini & pomegranate	7.25 ^[v]
Smoked mackerel dill & beetroot relish, crumbled goats cheese & sunflower seeds	7.95
Thai spiced crab & prawn cakes, crunchy Asian salad, lemon & ginger dressing	8.50
Slow cooked beef brisket with celeriac remoulade	7.95
Pork & pistachio terrine, fig, pickles & sweet tomato chutney with toasted bread	8.25 ^[n]

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	10.50
"The Steak Salad" Char-grilled steak, red pepper, sunblushed tomato, caramelised onions, pickled shallots & cornichons, dressed leaves & salsa verde	9.95
Open chicken Coronation sandwich, micro onion salad, 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

Roasted celeriac, Tunworth cheese & dill tart, white truffle oil, baby new potatoes & green beans	13.95 ^[v]
Smoked cheddar & leek risotto with poached egg	12.95 ^[v]
Butterflied seabass, vanilla butter, crushed new potatoes, & curly kale	14.95
Lime & coriander marinated chicken supreme, oven roasted root vegetables in a lightly curried coconut cream	14.95
Beef, chorizo & rioja pie with mashed potato & honey roasted carrots	14.95
G&D Venison burger with smoked applewood cheese, beetroot & chilli ketchup, baby gem, beef tomato, dressed leaves & steak cut chips	14.50
Roasted pork chop, buttered mashed potato, savoy cabbage and bramley apple sauce	15.50
7 Hour slow cooked lamb shank, curly kale, bashed carrot, turnip & swede & mint & caper salsa	16.95

The Grill

Rump Steak (8oz) <i>Served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	18.25
Rib Eye Steak (8oz) <i>Served with dressed leaves, steak cut chips & choice of: Peppercorn, béarnaise or roasted garlic butter</i>	22.50

Sides

Savoy cabbage	3.65	Buttered new potatoes	3.65
Steak cut chips	3.65	Honey roasted carrots	3.65
Dressed Leaves	3.65	Green beans	3.65

Mothering Sunday

bookings now being taken

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.