



Monday 24th November

Something whilst you wait...

Freshly baked bread with English butter	1.25
Whole oven roasted garlic with fresh bread, oil & balsamic	3.95
Green olives	3.00
Pork Pie & pickles	3.95

Starters

Pumpkin, coconut & coriander soup with fresh bread	5.50 [v]
Cabbage salad, soft poached duck egg & tempura wild mushrooms	6.50 [v]
Spiced poached pear tart, mixed leaf salad & Kentish Blue cheese balls in walnuts	6.75 [v][n]
Seared scallops, cauliflower purée & chorizo	9.25
Smoked salmon, truffle scented potato salad & capers	7.25
Black pudding sausage roll with apple & celeriac slaw	7.50
Venison & juniper terrine, apple & pineapple chutney with char-grilled bread	6.95

Lunch Classics

Mon-Fri 12-3 Sat 12-4

Highfield Farm roast beef sandwich, horseradish mayonnaise, dressed leaves & steak cut chips	8.50
Char-grilled chicken, shredded mozzarella, sun-blushed tomato & apricot salad	8.50
The "Ploughman's", Winterdale Shaw cheese, apple, celery, pickles, chutney & fresh bread	7.95
The "Deli Board", a selection of ham, pork pie, English cheeses, pickles, bread & chutney	12.50

Festive Delights

Mulled wine	£3.50
<i>Why not add a shot of Rum or Brandy for an extra £3</i>	
Mulled Cider	£3.50
Winter warmer (Non-alcoholic)	£2.60
<i>Why not add a shot of Vodka for an extra £3</i>	

Georgina & little dragons

Cheese & tomato sandwich, dressed leaves & chips	4.50
Sausage, chips & dreading veg	6.50
Chicken, chips & dreading veg	6.50
Little Dragon nibblers (cooked & raw vegetables, bread & cheese)	3.50
Kid's ice cream with chocolate sauce	2.00
<i>(Vanilla, chocolate or honeycomb)</i>	

Mains

Button mushroom & roasted garlic risotto, with crispy kale	12.00 [v]
Vegetable stir-fry, egg noodles, honey hoisin sesame dressing & fried halloumi	12.50 [v][n]
South Coast char-grilled mackerel, dauphinoise potato, curly kale, caper berries & lemon butter	12.95
Roasted chicken supreme wrapped in bacon, cavolo nero & buttered new potatoes	13.95
Chart Farm venison shank, celeriac mash & purple sprouting broccoli	16.95
Bridge Farm slow cooked pork belly, mashed potato, savoy cabbage & apple sauce	13.75
Local Guinea fowl, hasselback potato chantenay carrots & green beans	14.25
Ox cheek stew, gnocchi & English kale	14.50

The Grill

Rump Steak	16.95
<i>A lean cut of beef with a strip of fat along the side, best served medium to rare</i>	
Rib Eye Steak	19.50
<i>Marbled for just the right flavour, best served med-rare to medium to lightly caramelise the marbled eye</i>	

*Our steaks come from British farms, a minimum of 28 day aged.
Approximately 8oz & served with, dressed leaves,
steak cut chips & a choice of sauce:*

Peppercorn or roasted garlic butter

Desserts

Upside down buttermilk & bramley apple cake with pouring cream	5.50
Dark chocolate beetroot torte & clotted cream	5.50
Bread & butter pudding & custard	5.50
Winter berry Eton mess	5.50
Taywell ice cream or sorbet with biscotti	3.95 [n]
Vanilla, chocolate, honeycomb, date & walnut, pistachio or balsamic ice cream	
Passion fruit, yuzu or blackberry sorbet	
A selection of British cheeses, crackers, celery, grapes & chutney <i>(Kentish Blue, Tunworth, & Winterdale Shaw Cheddar)</i>	7.50

f /GeorgeChipstead @GeorgeChipstead

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. 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% service charge for parties of 6 or more & outside tables. All tips & service charge are fairly distributed among all staff that has worked today.