

# The George & Dragon

*Speldhurst*

George and Dragon virgin/ Bloody Mary with celery salt, dash of sherry & Horseradish £2.20/3.80  
Elderflower Spritzer, Straight or with White Wine & Soda £2.20 // £3.50  
Homemade Bread & Marinated Olives £1.00 p/p  
Homemade Bread with a Selection of Dips & Olives £2.00 p/p

## Starters

Kentish Broccoli & Stilton Soup £5.50  
Goats Cheese, Spinach, Tomato & Caramelised Red Onion Tart £6.50  
Weald Smoked Mackerel Pate & Salmon Mousse with Toast & Horseradish £6.50  
Pan Fried Whole Sardines with Chilli & Lime Pesto £6.50  
Ashdown Forest Game Terrine with Indian Military Chutney £7.00  
Seared Speldhurst Pigeon with Locally Smoked Bacon & Puy Lentils £8.00  
A Selection of Salamis and English Cheeses with Pickles and Chutney £8.50

## Mains

*(For Children any main can be served as a half portion)*

Kids Sausage with Dreded Veg £8.50  
Organic Chicken & Smoked Bacon Salad with Pesto & Pinenuts £10.50  
Weald Smoked Salmon & New Potato Salad with Lemon Crème Fraiche £11.50  
Risotto Verde with Spinach, Broadbeans, Rocket, Pea & Flower Marie £12.50  
Larkin's Beer Battered Haddock & Chips with Tartare Sauce £12.50  
Fillet of Hake with Homemade Linguine di Seppia & Local Clams £14.50  
Fillet of Wild Sea Bass with Brown Shrimp & Samphire £15.50  
Pot Roast Organic Chicken with Dauphinoise Potatoes, Cider & Confit Garlic £13.50  
Breaded Escalope of Chiddingstone Veal with Lemon & Parsley Butter £13.50  
Slow Roast Gloucester Old Spot Pork Belly with Apple Compote £15.50  
Prime Aged Sussex Red Rump Steak with Pomme Allumettes & Béarnaise £18.50

*12.5% service will be added to all bills, thank you*

*We try at all times to buy food that is Organic, GM Free & Free Range. No farmed fish or intensive production is used,*

***Food from a Farm, Not a Factory.***

Dinner September 2009