

BEL & THE DRAGON

October 2017

TO NIBBLE

Big Green Olives	£4	Great Greek Pistachios (n)	£4
Crispy Whitebait (f/g)	£6	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo/n)	£9

STARTERS

Roasted Pumpkin Soup	£6	Marinated Beetroot & Creamy Burrata	£8
Sunflower Seed Grissini (c/g/e/mi)		Basil Pesto & Toasted Pine Nuts (su/mi/n)	
Seared Yellowfin Tuna	£11	Atlantic Prawn Cocktail & Little Gems	£11
Mustard, Wasabi & Soy (f/m/so/se/su)		Sweet Paprika & Japanese Mayonnaise (cr/e/f/m/g)	
Poached Duck Egg & Avocado	£9	Salad of Duck, Spring Onion & Radishes	£10
Bacon Chutney & Hollandaise (e/mi/su/c)		Sesame Seed Dressing (se/m/su/so)	

STARTERS/MAINS

Devonshire Mussels & Crusty Bread	£9/14	Seared Cornish Scallops	£14/21
Scrumpy Jack Cider & Bacon Broth (mo/mi/su/g)		Artichoke Purée & Crispy Pancetta (mo/mi/su)	

MAINS

Cornish Hake & Spicy Chorizo	£16	Sustainable Fish Pie (f/mi/cr/c/su)	£14
Fragola, Sweetcorn & Sundried Tomatoes (f/e/mi/g)		Sorrel & Petit Pois	
Butternut Squash Risotto	£12	English Veal Bolognese	£14
Aged Pecorino & Crispy Sage (mi/c)		Parsley Pappardelle & Vine Tomato (g/c/su)	
Chicken Milanese	£16	Fish of the Day	MVP
Creamed Spinach & Hen's Egg (g/e/mi)		Local Market Vegetables (f/mo/cr)	

ROTISSERIE

Roasted Suckling Pig	£19
Crispy Crackling, Spiced Apple Chutney (mi/c/su)	
Hampshire Partridge	£16
Braised Red Cabbage & Game Chips (mi/c/su/g)	
Roasted Confit Gressingham Duck Leg	£19
Hispi Cabbage & Kentish Cherries (mi/c/su)	

JOSPER GRILL

Chargrilled Hereford Sirloin Steak	£24
Sweet Potato Fries (mi/e/su)	
Flamed Tiger Prawns	£21
Chilli, Ginger & Lemongrass (cr/mi)	
Marinated Fillet Steak	£33
Triple Cooked Chips, Sauce Béarnaise (mi/e/su)	

Our Thyme & Duck Fat Roasted Potatoes are included with all dishes from the Rotisserie.

SOMETHING TO SHARE

Salt Baked Saddle of Lamb
Honey Roasted Root Vegetables & Thyme
(g/su/e/c)
£63 (2-3 persons)

Westcountry Rib of Beef on the Bone
Roast Garlic, Vine Tomatoes & Horseradish
(mi/su/e/m/c) £69 (2-3 persons)

SIDE ORDERS - £4

Crunchy Chilli Broccoli
Sweet Potato Fries
Cauliflower, Smashed Garlic & Pecorino (mi)
Thyme & Duck Fat Roast Potatoes
Savoy Cabbage & Crispy Bacon (mi/su)
Baby Spinach, Sweetcorn & Avocado Salad (su/m)

It's not always possible to list every ingredient used on our menu, so please refer to this guide and feel free to ask one of our team if you require further assistance. Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and pistachio nuts are offered freely throughout the restaurant. If you have any specific allergies or concerns, let us know and we'll do our best to help.

ALLERGENS

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery/Celeriac | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya
(se) Sesame Seeds | (cr) Crustaceans | (mo) Molluscs | (su) Sulphur Dioxide | (pn) Peanuts

Optional Service Charge 12.5%