

# BEL & THE DRAGON

January 2018  
SUNDAY LUNCH

DRINKS		NIBBLES	
The Bel Bloody Caesar	£8	Great Greek Pistachios	£4
Sipsmith London Cup	£6/18	Big Green Olives	£4
Laurent-Perrier Brut	£14	Crispy Whitebait	£4
Laurent-Perrier Rosé	£17	Pink Peppercorn Squid, Sweet Chilli Jam	£10

## STARTERS

Celeriac & Truffle Soup	£6	Marinated Beetroot & Creamy Burrata	£9
Rosemary & Olive Oil Flatbreads		Basil Pesto & Toasted Pine Nuts	
Poached Duck Egg & Avocado	£8	Seared Yellowfin Tuna	£11
Bacon Chutney & Hollandaise		Mustard, Wasabi & Soy	
Salad of Duck, Bean Sprouts & Radishes	£9/15	Devonshire Mussels & Crusty Bread	£9/15
Toasted Sesame Seed Dressing		Scrumpy Jack Cider & Bacon Broth	

## MAINS

Fish of the Day	MVP	Sustainable Fish Pie	£15
Local Market Vegetables		Sorrel & Petits Pois	
Warm Butternut Squash & Quinoa Salad	£11	Maple Glazed Confit Leg of Duck	£17
Sundried Tomatoes & Little Gems		Steamed Pak Choi & Carrot Purée	
Chicken Milanese & Black Truffle Oil	£14	5 Hour Slow Cooked Lamb Shoulder	£18
Creamed Spinach & Hen's Egg		Roasted Root Vegetables & Mint	

## OUR SUNDAY ROASTS

Roasted Rib-Eye of Beef	Whole Sussex Roast Chicken	Roasted Suckling Pig
Yorkshire Pudding	Sage & Onion Stuffing	Crispy Crackling
Fresh Horseradish	Bread Sauce	Spiced Apple Chutney
£19	£44 (4 persons)	£19

All dishes served with Thyme & Duck Fat Roast Potatoes, Lots of Green Vegetables & Braised Jus

## SIDE ORDERS - £4

Crunchy Chilli Broccoli | Cauliflower, Smashed Garlic & Pecorino  
Savoy Cabbage, Crème Fraîche & Bacon | Honey Roasted Root Vegetables & Thyme  
Thrice Cooked Chips | Baby Spinach, Sweetcorn & Avocado Salad

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask

Optional Service Charge 12.5%

We are very grateful for any feedback. If we have not lived up to expectations, the Service Charge will be removed and every effort will be made to redeem ourselves.