BEL & THE DRAGON

August 2017

SUNDAY LUNCH

DRINKS		NIBBLES	
The Bel Bloody Caesar Sipsmith London Cup	£8 £6/18	Great Greek Pistachios Big Green Olives	£4 £4
Laurent-Perrier Brut Laurent-Perrier Rosé	£12 £15	Flatbread & Macadamia Nut Hummus Pink Peppercorn Squid, Sweet Chilli Jam	£5 £9
	STAR	TERS	
Pea & Mint Soup Black Pepper Grissini	£6	Tiger Tomatoes & Creamy Burrata Basil Pesto & Toasted Pine Nuts	£8
Poached Duck Egg & Avocado Bacon Chutney & Hollandaise	£9	Devilled Crab Salt & Pepper Salad	£II
Salad of Duck, Spring Onion & Radishes Sesame & Pomegranate Dressing	£8/14	Seared Cornish Scallops Shallot & Pea Purée, Crispy Pancetta	£14/21
	МА	INS	
Fish of the Day Local Market Vegetables	MVP	Linguini of Devon Crab Chopped Parsley & Fresh Chilli	£18
Rocket & Parmesan Risotto	£9	Chargrilled Sirloin Steak	£24

OUR SUNDAY ROASTS

£16

Marinated Veal Chop

Celery Salted Fries & Sauce Béarnaise

Rosemary Butter & Crispy Sage

Roasted Rib-Eye of Beef Whole Sussex Roast Chicken Sage & Onion Stuffing Yorkshire Pudding Fresh Horseradish **Bread Sauce** £19 £44 (4 persons)

Extra Virgin Olive Oil

Josper Grilled Sea Bass

Samphire, Olive Oil & Lemon Zest

Roasted Suckling Pig Crispy Crackling Spiced Apple Chutney

£28

£19

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

SIDE ORDERS - £4

Crunchy Chilli Broccoli | Cauliflower, Smashed Garlic & Pecorino Sweet Potato Fries | Runner Beans, Sugar Snaps & Petits Pois 50:50 Mash | Heritage Tomatoes, Avocado & Gem Salad

Please speak to our team about the Gluten Free dishes on our Menu or if you require any other information regarding allergens.

Optional Service Charge 12.5%