

BEL & THE DRAGON

August 2017

TO NIBBLE

Big Green Olives	£4	Great Greek Pistachios (n)	£4
Flatbread & Macadamia Nut Hummus (n/g)	£6	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo)	£9

STARTERS

Pea & Mint Soup (c/g/e/mi)	£6	Tiger Tomatoes & Creamy Burrata (mi/su/n)	£8
Black Pepper Grissini (e/mi)		Basil Pesto & Toasted Pine Nuts	
Poached Duck Egg & Avocado (e)	£9	Devilled Crab (cr/e)	£11
Bacon Chutney & Hollandaise		Salt & Pepper Salad	
Seared Yellowfin Tuna (f/m/so)	£11	Salad of Duck, Spring Onion & Radishes (se/m/su)	£8
Mustard, Wasabi & Soy (se/su)		Sesame & Pomegranate Dressing	

STARTERS/MAINS

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

MAINS

Rocket & Parmesan Risotto (mi/c)	£9	Fish of the Day	MVP
Extra Virgin Olive Oil		Local Market Vegetables	
Salad of Crispy Quinoa & Little Gems (su)	£11	Chicken Milanese & Black Truffle Oil (g/mi/e/su)	£14
Marinated Fig, Goat's Cheese, Aged Balsamic		Creamed Spinach & Hen's Egg	
Josper Grilled Sea Bass	£16	Linguini of Devon Crab (cr/mi/g)	£18
Samphire, Olive Oil & Lemon Zest		Chopped Parsley & Fresh Chilli	

ROTISSERIE

Roasted Suckling Pig (mi/c/su)	£19
Crispy Crackling, Spiced Apple Chutney	
Corn Fed Baby Chicken & Summer Truffle (mi/su)	£16
Chargrilled Sweetcorn, Hampshire Watercress	
Roasted Gressingham Duck Breast (mi/su)	£19
Pak Choi & Homemade Fig Jam	

JOSPER GRILL

Marinated Veal Chop (su/mi)	£28
Rosemary Butter & Crispy Sage	
Chargrilled Sirloin Steak (c/mi)	£24
Celery Salted Fries & Sauce Béarnaise	
Half Grilled Atlantic Lobster (mi/cr)	£33
Garlic Butter & Zucchini Frites	

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

SOMETHING TO SHARE

Salt Baked Saddle of Lamb (g/su)
Josper Grilled Red Pepper, Aubergines, Courgettes
& Sunflower Seeds
£63 (2-3 persons)

West Country Rib of Beef (mi/su)
Roast Garlic, Vine Tomatoes, Violet Artichokes,
Thyme & Duck Fat Roasted Potatoes, Horseradish
£69 (2-3 persons)

SIDE ORDERS - £4

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

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