

BEL & THE DRAGON

MOTHER'S DAY MENU

Creamy Burrata & Blood Oranges
Beetroot & Balsamic Purée, Pomegranate, Toasted Pistachio

Soft Poached Duck Egg & Spiced Avocado
Crispy Quinoa & Chia Seeds, Grilled Rye Bread

Wild Garlic & White Onion Soup
Trompette Mushrooms & Rosemary Flatbread

Cured Chalk Stream Trout & Pickled Cucumber
Radishes, Crème Fraîche & Dill

Pink Peppercorn Squid
Sweet Chilli Jam

Smokey Aubergine Shakshuka
Roasted Tomato, Organic Hens Egg & Cumin

Duck Liver Parfait
Warm Brioche & Red Onion Chutney

Josper Grilled Miso Salmon
Sesame, Spring Onions & Courgetti

Our Roast – Hereford Beef, Corn Fed Chicken or Suckling Pig
Yorkshire Pudding, Buttered Kale, Thyme & Duck Fat Roasted Potatoes

Slow Cooked 5 Hour Lamb Shoulder
Honey Roasted Root Vegetables & Mint Vinaigrette

Rocket & Aged Parmesan Risotto
Candied Black Olives & Crumbled Goats Cheese

Atlantic Prawn & Crab Linguini
Samphire, Fresh Chilli & Shredded Sorrel

Rhubarb Panna Cotta & Crushed Honeycomb
Ginger Biscuits & Basil

Steamed Chocolate Pudding
Macerated Raspberries & Frozen Yoghurt Ice Cream

Sipsmith Vodka & Lemon Zest Sorbet

Caramelised Passion Fruit Tart
Mascarpone Ice Cream

THREE COURSES FOR £35

Optional Service Charge 12.5%

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