

BEL & THE DRAGON

SATURDAY BRUNCH

October 2018 | 10am - 3pm

Full English Breakfast Choice of Poached, Scrambled or Fried Eggs Bacon, Wild Boar & Apple Sausage, Vine Tomato & Baked Beans (g/so/e/mi/su/se) £11	Smashed Avocado on Toast Bacon Chutney & Hollandaise (mi/su/g/se/so/e) £8
Roasted Granola & Honey Greek Yoghurt Fresh Berries & Almond Oats (g/mi/su/n) £6	Smokey Aubergine Shakshuka (mi/e/su/g/su/so) £9 Roasted Tomato, Farmhouse Hens Eggs & Cumin
A Proper Bacon Sandwich (g/mi/su) £6	Spinach Scramble £8 Farmhouse Eggs, Red Onion, Fennel, Goats Cheese & Paprika (e/mi)
Duck Egg Benedict £8 Toasted Brioche & Hollandaise (g/e/mi/su)	Smoked Scottish Salmon £13 Scrambled Eggs & Chopped Chives (g/e/mi/su)
Quinoa Porridge £6 Elderflower Berries (g/mi/su)	Blueberry Pancakes & Crispy Bacon £9 Clotted Cream & Caramelised Banana (g/e/mi/su)
Two Farmhouse Hens Eggs (e/g/mi/so/se) £8 Poached, Scrambled or Fried & Sour Dough Toast	

ON THE SIDE - £2

Gluten Free Toast (so)
Bacon (su)
Sausage (g/su)
Poached, Scrambled or Fried Egg (e/mi)
Avocado
Spinach Salad (su/m)

HOUSE PRESS JUICES - £4

Hard Green - Cucumber, Broccoli, Celery, Spinach
Lemon, Ginger, Parsley (c)
Citrus - Grapefruit, Orange, Lemon, Turmeric &
Cayenne Pepper
Red - Pineapple, Carrot, Apple, Ginger, Beetroot
Orange, Lemon

MAIN DISHES 12-3PM

Posh Fish & Chips £14 Cornish Haddock, Tempura & Mushy Peas (g/f)	Roasted Suckling Pig £19 Crispy Crackling, Spiced Apple Chutney (mi/c/su)
Marinated Beetroot & Creamy Burrata £9 Basil Pesto & Toasted Hazelnuts (su/mi/n)	Butternut Squash & Parmesan Risotto £11 Crispy Sage & Candied Olives (mi/c/su)
The Bel Burger & Fries (g/e/mi/so/m/su) £14 Toasted Brioche Bun, Rib Eye & Melted Cheese	Josper Grilled Seabass & Red Peppers £17 Shaved Fennel, Olive Oil & Lemon Zest (f/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

MAKE IT A BOTTOMLESS BRUNCH - £30 PER PERSON

One Brunch Dish + Bottomless Bel-linis & Tea

Between 10am - 12pm | Main Dishes are not included in the offer | Other T&Cs apply

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