

BEL & THE DRAGON

January 2019

TO NIBBLE

Grilled Sourdough & Olives (so/mi/se)	£7	Maple Glazed Chipolatas (g/so/su)	£6
Parmesan Arancini (g/mi/e/c)	£7	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo/su/n)	£10

STARTERS

Winter Warming Broth	£5	Marinated Beetroot & Creamy Burrata	£8
Miso, Sweetcorn & Flatbreads (g/se)		Basil Pesto & Toasted Pine Nuts (su/mi/n)	
Poached Duck Egg & Avocado	£7	Potted Cornish Mackerel & Toasted Rye	£12
Bacon Chutney & Hollandaise (e/mi/su/c)		Rocket & Pickled Cucumber Salad (f/mi/mo/su)	
Hot Smoked Salmon & Crispy Quinoa	£9	Confit Duck, Hoisin & Sesame	£11
Baby Spinach, Orange & Chicory (f/su)		Raw Broccoli, Pomegranate, Chia Seeds (g/se/su)	

STARTERS/MAINS

Devonshire Mussels & Crusty Bread	£11/16	Mushroom & Parmesan Tortellini	£9/16
Cornish Orchard Cider & Bacon Broth (mo/mi/su/g)		Baby Rocket & Shaved Truffle (g/mi/e/c)	

MAINS

Hampshire Venison & Game Stew	£15	Steamed Leeks & Petits Pois (f/mo/cr/mi/e/su)	
Mustard Mash, Cranberry & Swede Crisps (g/f/mi/su/c/m)		Fish of the Day	MVP
Roasted Vegetable & Chickpea Salad	£11	Market Vegetables & Samphire (f/mo/cr)	
Goji Berries & Balsamic (Add Chicken £3) (mi/su/g)		Chicken Milanese & Fried Hen's Egg	£16
Sustainable Fish Pie	£14	Creamed Spinach & Truffle Oil (g/e/mi)	
		Spiced Aubergine & Tomato Shakshuka	£13

ROTISSERIE

Roasted Suckling Pig	£21
Crispy Crackling, Spiced Apple Chutney (mi/c/su)	
Corn Fed Chicken 'Coq au Vin'	£18
Chestnut Mushrooms & Swede (c/su/m)	
Maple Glazed Confit Duck Leg	£19
Carrot & Orange Purée, Hispi Cabbage (mi/c/su)	

JOSPER GRILL

Slow Cooked "Five Hour" Lamb Shoulder	£19
Thyme Roasted Parsnips, Shredded Leeks (su/c/mi)	
Grilled Cornish Cod & Chorizo Stew	£17
Fragola, Sweetcorn, Sundried Tomatoes (g/f/mi/c/su)	
Chargrilled Rib Eye Steak	£26
Celery Salted Fries & Sauce Béarnaise (mi/e/c/su)	

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

SOMETHING TO SHARE

30oz West Country Rib of Beef
Roast Garlic & Vine Tomatoes
Thyme & Duck Fat Roast Potatoes
£69 (2-3 persons) (mi/c/su/e/m/f)

SIDE ORDERS - £4

Truffle & Parmesan Fries (mi/su)
Baby Spinach, Little Gems & Avocado Salad (su/m)
Cauliflower, Smashed Garlic & Pecorino (mi)
Steamed Hispi Cabbage & Toasted Almonds (n)
Maple Roasted Parsnips & Carrots (mi)
Celery Salted Fries (c)
Carrot & Swede Mash, Grated Nutmeg (mi/c)

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/Celery | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya
(se) Sesame Seeds | (cr) Crustaceans | (mo) Molluscs | (su) Sulphur Dioxide | (pn) Peanuts

Optional Service Charge 12.5%