

BEL & THE DRAGON

February 2019

SUNDAY LUNCH

The Bel Bloody Caesar £8

Clamato Juice, Sipsmith Vodka, Manzanilla Sherry, Lime, Fresh Horseradish

NIBBLES

Grilled Sourdough & Olives	£7	Maple Glazed Chipolatas	£6
Parmesan Arancini	£7	Pink Peppercorn Squid, Sweet Chilli Jam	£10

STARTERS

Winter Warming Broth	£5	Marinated Beetroot & Creamy Burrata	£8
Miso, Sweetcorn & Flatbreads		Basil Pesto & Toasted Pine Nuts	
Confit Duck, Hoisin & Sesame	£11	Hot Smoked Salmon & Crispy Quinoa	£9
Raw Broccoli, Pomegranate, Chia Seeds		Baby Spinach, Orange & Chicory	

OUR SUNDAY ROASTS

£19

Roasted Hereford Beef	Roasted Suckling Pig	Corn-Fed Chicken	Vegan Nut Roast
Baby Watercress	Crispy Crackling	Sage & Onion Stuffing	Caramelised Shallots
Fresh Horseradish	Spiced Apple Chutney	Bread Sauce	Chestnuts & Mushrooms

All our Roasts are served with Thyme & Duck Roast Potatoes, Yorkshire Pudding, Lots of Green Vegetables, Maple Glazed Parsnips & Carrots & Braised Jus

MAINS

Devonshire Mussels & Crusty Bread	£11/16	Mushroom & Parmesan Tortellini	£9/16
Cornish Orchard Cider & Bacon Broth		Baby Rocket & Shaved Truffle	
Spiced Aubergine & Tomato Shakshuka	£13	Sustainable Fish Pie	£14
Crispy Shallots & Poached Duck Egg		Steamed Leeks & Petits Pois	
Grilled Cornish Cod & Chorizo Stew	£17	Hampshire Venison & Game Stew	£15
Fragola, Sweetcorn, Sundried Tomatoes		Mustard Mash, Cranberry & Swede Crisps	

SIDE ORDERS - £4.50

Baby Spinach, Little Gems & Avocado Salad | Celery Salted Fries | Truffle & Parmesan Fries
Steamed Hispi Cabbage & Toasted Almonds | Carrot & Swede Mash, Grated Nutmeg
Maple Roasted Parsnips & Carrots | Cauliflower, Smashed Garlic & Pecorino

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
We are very grateful for any feedback. If we have not lived up to expectations, the Service Charge will be removed and every effort will be made to redeem ourselves.