

# BEL & THE DRAGON

March 2019

## NIBBLES

Zucchini Chips & Garlic Aioli (g/e)	£7	Crispy Whitebait, Tartare Sauce (g/f/e/m)	£6
Flatbreads, Olives & Serrano Ham (g/so)	£14	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo/n/su)	£10

## STARTERS

Curried Cauliflower Soup	£6	Burrata, Blood Orange & Pine Nuts	£9
Parsley Oil, Sunflower Seeds & Flatbreads (mi/c/g)		Wild Garlic & Ruby Endive (su/mi/n)	
Confit Duck, Hoisin & Sesame	£11	Potted Cornish Mackerel & Toasted Rye	£11
Raw Broccoli, Pomegranate, Chia Seeds (g/se/su)		Pickled Cucumber & Shaved Apple (f/mi/mo/su)	
Smoked Salmon, Lime & Cracked Pepper	£9	Baked Brie, Cranberries & Walnuts	£17
Shaved Fennel & Lamb's Lettuce (f/su)		Garlic, Rosemary & Flatbreads (2-3 pers) (g/n/mi/so)	

## 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

Whole Lemon Sole	£23	Fish of the Day	MVP
Brown Shrimps & Capers (cr/f/m/su)		Market Vegetables (f/mo/cr)	
Wild Garlic & Dorset Snail Risotto	£11	Chicken Milanese & Fried Hen's Egg	£16
Shredded Leeks & Radishes (f/cr/mo/e/mi/c)		Creamed Spinach & Truffle Oil (g/e/mi)	
Cornish Crab & Prawn Pappardelle	£18	Beetroot Cured Egg & Rocket Salad	£13
Steamed Samphire, Chilli & Lime (g/cr/f/e/c)		Crispy Chickpeas, Sun Blushed Tomatoes (e/su)	

## ROTISSERIE

Roasted Suckling Pig & Buttered Kale	£21
Crispy Crackling, Spiced Apple Chutney (mi/c/su)	
Half a Roast Corn Fed Chicken	£16
Sage & Onion Stuffing, Bread Sauce (mi/c/su/g)	
Maple Glazed Confit Duck Leg	£19
Carrot & Orange Purée, Hispi Cabbage (mi/c/su)	

## JOSPER GRILL

Chargrilled Lamb Rump	£19
Green Beans, Minted Potatoes & Olives (mi/c/su)	
Hampshire Fillet of Beef	£33
Thrice Cooked Chips & Truffle Mayo (mi/e/c/su)	
Marinated 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	£69
Roast Garlic & Vine Tomatoes, (mi/e/c/su)	
Thyme & Duck Fat Roast Potatoes (2-3 pers)	
Salt Baked Saddle of Lamb	£59
Spring Vegetables & Courgetti (mi/e/c/su/g)	
New Potatoes, Mint & Rosemary (2-3 pers)	

## SIDE ORDERS - £4

Truffle & Parmesan Fries (mi/su)
Gem Lettuce, Avocado & Grilled Sweetcorn (su/m)
Cauliflower, Smashed Garlic & Pecorino (mi)
Broccoli, Chilli Salt & Hazelnuts (n)
Roasted Chantenay Carrots, Grated Nutmeg

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 our cresses contain various allergens. 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%