

BEL & THE DRAGON

SUNDAY MENU

STARTERS

Curried Cauliflower Soup Parsley Oil, Sunflower Seeds & Flatbreads (mi/c/g)	£5	Burrata, Blood Orange & Pine Nuts Wild Garlic & Ruby Endive (su/mi/n)	£8
Confit Duck, Hoisin & Sesame Raw Broccoli, Pomegranate, Chia Seeds (g/se/su)	£11	Potted Cornish Mackerel & Toasted Rye Pickled Cucumber & Shaved Apple (f/mi/mo/su)	£11
Pink Peppercorn Squid Sweet Chilli Jam (g/mo/n/su)	£10	Baked Brie, Cranberries & Walnuts Garlic, Rosemary & Flatbreads (2-3 pers) (g/n/mi/so)	£17

MAINS

Devonshire Mussels & Crusty Bread Cornish Orchard Cider & Bacon Broth (mo/mi/su/g)	£11/16	Mushroom & Parmesan Tortellini Baby Rocket & Shaved Truffle (g/mi/e/c)	£9/16
Marinated Rib Eye Steak Celery Salted Fries & Sauce Béarnaise (mi/e/c/su)	£26	Chicken Milanese & Fried Hen's Egg Creamed Spinach & Truffle Oil (g/e/mi)	£16
Herb Crusted Bass, Clams & Samphire Champagne & Smidgi Mushrooms (f/cr/mi/su/mo)	£22	Whole Cornish Lemon Sole Brown Shrimps & Capers (cr/f/m/su)	£23

OUR SUNDAY ROASTS - £19

Roasted Hereford Beef Baby Watercress Fresh Horseradish	Roasted Suckling Pig Crispy Crackling Spiced Apple Chutney	Corn-Fed Chicken Sage & Onion Stuffing Bread Sauce	Vegan Nut Roast Caramelised Shallots Chestnuts & Mushrooms
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All our Roasts are served with Thyme & Duck Roast Potatoes, Yorkshire Pudding,
Lots of Green Vegetables, Maple Glazed Parsnips & Carrots & Braised Jus (g/e/mi/c/su/pn/n/m)

OUR FEASTS TO SHARE

Whole Corn Fed Chicken £49

Pigs in Blankets, Sage & Onion Stuffing, Confit Garlic, Thyme & Duck Fat Roast Potatoes
Bread Sauce & Yorkshire Puddings (3-4 pers)

Roasted Suckling Pig, Crispy Crackling & Spiced Apple Chutney £59

Lots of Green Vegetables, Thyme & Duck Fat Roast Potatoes & Yorkshire Puddings (3-4 pers)

West Country Rib of Beef & Whole Corn Fed Chicken £99

Lots of Green Vegetables, Maple Glazed Parsnips & Carrots, Cauliflower Cheese
Thyme & Duck Fat Roast Potatoes & Yorkshire Puddings (4-6 pers)

We recommend you order your Feasts in advance to avoid disappointment

SIDE ORDERS - £4

Roasted Chantenay Carrots, Grated Nutmeg | Cauliflower, Smashed Garlic & Pecorino (mi)
Truffle & Parmesan Fries (mi/su) | Broccoli, Chilli Salt & Hazelnuts (n)
Pigs in Blankets £6 (g/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

Optional Service Charge 12.5%