

# BEL & THE DRAGON

## SATURDAY BRUNCH & LUNCH

### BRUNCH DISHES

8AM - 12PM

#### 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)

£13

#### Duck Egg Benedict or Royale

Toasted Brioche & Hollandaise (g/e/mi/su)

£11

#### Blueberry Pancakes & Crispy Bacon

Clotted Cream & Caramelised Banana (g/e/mi/su)

£9

#### Smashed Avocado & Poached Duck Egg

Bacon Chutney, Hollandaise on Toast (e/mi/su/c/g)

£11

#### Smokey Aubergine Shakshuka, Sourdough

Roasted Tomato, Farmhouse Hens Eggs & Cumin (mi/e/su/g/su/so)

£11

#### Smoked Scottish Salmon

Scrambled Eggs & Chopped Chives (g/e/mi/su)

£13

### DRINKS

Negroni  
Sipsmith London Dry, Campari  
Martini Rosso

£9

Virgin Mojito  
Cloudy Apple Juice, Fresh Lime  
Mint, Soda Water

£5

Bel Bloody Caesar  
Sipsmith Vodka, Homemade Spice  
Mix, Clamato, Manzanilla Sherry

£8

Laurent-Perrier La Cuvée  
Elderbubble  
Sipsmith Vodka, Elderflower, Lemon

£12

£14

Aperol Spritz  
Aperol, Prosecco, Soda, Fresh Orange

£8

Laurent-Perrier Champagne

### MAKE IT A BOTTOMLESS BRUNCH

£20 PER PERSON

One Brunch Dish + Bottomless Bel-linis, Tea & Coffee

Offer available between 10am - 12pm

### LUNCH DISHES

12PM - 3PM

#### STARTERS

Flatbreads, Olives & Serrano (g/so)

£14

Curried Cauliflower Soup

£6

Parsley Oil, Sunflower Seeds & Flatbreads (mi/c/g)

Poached Duck Egg & Avocado

£7

Bacon Chutney & Hollandaise (e/mi/su/c)

Smoked Salmon, Lime & Cracked Pepper

£9

Shaved Fennel & Lamb's Lettuce (f/su)

Devonshire Mussels & Crusty Bread

£11/16

Cornish Orchard Cider & Bacon Broth (mo/mi/su/g)

The Bel Banger, French Mustard & Fries

£13

Wild Boar Sausage, Pickle & Brioche (g/so/e/mi/su/m)

Superfood & Shredded Kale & Apple Salad

£8

Pomegranate, Walnuts, Goji Berries (n/m/su/mi)

Cornish Crab & Prawn Pappardelle

£18

Steamed Samphire, Chilli & Lime (g/cr/f/e/c)

#### ROTISSERIE

Roasted Suckling Pig

£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)

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)

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. Optional Service Charge 12.5%

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