

BEL & THE DRAGON

July 2019

NIBBLES

Sundried Tomato & Parmesan Arancini (e/g/mi/c)	£7	Crispy Whitebait, Tartare Sauce (m/g/so/f/e)	£6
Stuffed Peppers, Olives & Serrano Ham (g/f/e/m)	£14	Hummus, Taramasalata & Flatbreads (mi/g/f/se)	£11

STARTERS

Roasted Red Pepper & Tomato Soup Basil, Sunflower Seeds & Flatbreads (g/mi/su)	£6	Creamy Burrata & Isle of Wight Tomatoes Basil Pesto & Toasted Pine Nuts (su/mi/n)	£10
Smoked Chicken, Mango & Serrano Ham Mixed Leaves, Pomegranate & Goji Berries (m/su)	£11	Pink Peppercorn Squid Lemon & Tarragon Mayonnaise (g/mo/n/su/e)	£12
Torched Atlantic Mackerel & Sesame Pickled Cucumber, Mustard & Fennel (f/m/se/su/so)	£9	Poached Duck Egg & Avocado Bacon Chutney & Parsley Hollandaise (e/mi/su)	£9

STARTERS/MAINS

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

Atlantic Hake & Spiced Ratatouille Heirloom Tomatoes & Baby Watercress (c/f)	£18	Fish of the Day Market Vegetables (f/mo/cr)	MVP
Asparagus, Broad Bean & Pea Risotto Aged Parmesan & Candied Olives (e/mi/c/su)	£11	“Ham, Egg & Chips” Glazed Pork, Crispy Duck Egg & Triples (mi/e/c/su/g/m)	£17
Cornish Crab & Clam Linguini Sun Blushed Tomatoes, Basil & Chillli (mo/cr/g/e/mi)	£18	Marinated Peaches & Gem Salad Charred Broccoli, Red Quinoa & Balsamic (su)	£14

ROAST

Roasted Suckling Pig & Crispy Crackling Hispi Cabbage & Spiced Apple Chutney (mi/c/su)	£21
Thyme Roasted Corn Fed Half Chicken Crushed Jerseys, Spring Onions, Fine Beans (mi/c/su/g)	£16
Gressingham Duck Breast Pak Choi, Courgette & Sweet Chilli (mi/c/su)	£19

GRILLED

Atlantic Lobster (Half) & Skinny Fries Garlic Butter & Summer Leaf Salad (mi/c/su/cr)	£35
Hampshire Fillet of Beef Thrice Cooked Chips & Truffle Mayo (mi/e/c/su/c)	£33
Marinated Rib Eye Steak Celery Salted Fries & Sauce Béarnaise (mi/e/c/su)	£26

SOMETHING TO SHARE

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

Whole Rack of New Forest Lamb
Summer Vegetables & Courgetti (mi/e/c/su)
New Potatoes, Mint & Rosemary
£59 (2-3 pers)

SIDE ORDERS - £4

Truffle & Parmesan Fries (mi/su)
Gem Lettuce Caesar Salad (mi/su/f)
Cauliflower, Smashed Garlic & Pecorino (mi)
Sweet Potato Fries
Rocket & Parmesan Salad (mi/su)
Runner Beans & Petits Pois
Jersey Royal Potatoes & Spring Onions (mi)

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/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%