

# BEL & THE DRAGON

## SUNDAY MENU

### 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 (mi/su)	£11	Poached Duck Egg & Avocado Bacon Chutney & Parsley Hollandaise (e/su)	£9
Pink Peppercorn Squid Lemon & Tarragon Mayonnaise (g/mo/n/su/e)	£12	Torched Atlantic Mackerel & Sesame Pickled Cucumber, Mustard & Fennel (g/n/mi/so)	£9

### MAINS

Devonshire Mussels & Crusty Bread Cornish Orchard Cider & Bacon Broth (mo/mi/su/g)	£11/16	Tortellini of Spinach & Ricotta Baby Rocket, Truffle & Shaved Parmesan (g/mi/e/c)	£9/16
Marinated Rib Eye Steak Celery Salted Fries & Sauce Béarnaise (mi/e/c/su)	£26	“Ham, Egg & Chips” Glazed Pork, Crispy Duck Egg & Triples (mi/e/c/su/g)	£17
Lobster & Prawn Linguini Spring Onions, Chilli & Lime (g/cr/f/mi)	£20	Pan Roasted Sea Bream & Salsa Verde Heirloom Tomatoes, Shallots & Basil (f/m)	£15

### 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

Runner Beans & Petits Pois | Cauliflower, Smashed Garlic & Pecorino (mi)

Jersey Royal Potatoes & Spring Onions (mi/su) | Rocket & Parmesan Salad | Truffle & Parmesan Fries (mi/su)

Sweet Potato Fries | Gem Lettuce Caesar Salad (mi/f/su)

Maple Glazed Chipolatas (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 our cresses contain various allergens. 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%