

BEL & THE DRAGON
COUNTRY INNS

SET MENU

TWO COURSE £15 OR THREE COURSE £19

Spiced Cauliflower Soup (g/mi/su)
Toasted Pumpkin Seeds & Flatbreads

Truffle & Parmesan Arancini (e/g/mi/c)

Torched Atlantic Mackerel & Sesame (f/so/m/se/su)
Pickled Cucumber, Mustard & Tamari

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Devonshire Mussels & Crusty Bread (mo/mi/su/g)
Cornish Orchard Cider & Bacon Broth

Crispy Duck Salad & Radishes (so/s/su/m)
Pomegranate, Sesame & Spring Onions

Sundried Tomato & Veal Bolognese (g/e/mi/c/su)
Pappardelle, Rocket & Shaved Parmesan

Spinach Gnocchi & Grilled Zucchini (e/mi/su)
Peppers, Aubergine & Candied Olives

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A Board of Gluten Free Brownies (e/mi/so)

A Selection of Ice Creams & Sorbets (n/e/mi/pn)
from The Legendary Ice Cream Union

£6

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Albariño, Benito Santos, Rias Baixas
Spain 2018

Glass (175ml) £7.5
Bottle (750ml) £30

Cabernet Sauvignon, Kaiken Clasico, Mendoza
Argentina 2017

Glass (175ml) £7
Bottle (750ml) £29

Available Monday to Friday between 12pm - 3pm

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