

# BEL & THE DRAGON COUNTRY INNS

## A LA CARTE MENU

### NIBBLES

<b>Parmesan &amp; Truffle Arancini</b> (e/g/mi/c)	£7	<b>Maple Glazed Chipolatas</b> (g/su)	£6
<b>Stuffed Peppers, Olives &amp; Serrano Ham</b> (g/f/e/m)	£14	<b>Hummus, Taramasalata &amp; Flatbreads</b> (m/g/f/se)	£9

### STARTERS

<b>Spiced Cauliflower Soup</b> (g/mi/su) Toasted Pumpkin Seeds & Flatbreads	£6	<b>Creamy Burrata &amp; Plum Vine Tomatoes</b> (su/mi/n) Basil Pesto, Rocket & Balsamic	£10
<b>Smoked Chicken &amp; Serrano Ham Salad</b> (m/su) Pomegranate & Goji Berries	£11	<b>Pink Peppercorn &amp; Sea Salt Squid</b> (g/mo/n/su) Sweet Chilli Jam	£12
<b>Potted Smoked Salmon &amp; Toasted Rye</b> (g/f/so/mi/su) Radishes, Pickles & Baby Watercress	£9	<b>Grilled Courgette &amp; Beets Salad</b> (n/c/m/su) Roasted Squash, Avocado & Chicory	£9

### STARTERS/MAINS

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

<b>Grilled Bass &amp; Spiced Ratatouille</b> (f/c) Courgette, Shaved Fennel & Lemon Zest	£17	<b>Fish of the Day</b> (f/mo/cr) Market Vegetables	MVP
<b>Pea &amp; Leek Risotto</b> (e/mi/c/su) Candied Olives & Crispy Sage	£12	<b>Chicken Milanese &amp; Fried Hen's Egg</b> (g/e/mi) Creamed Spinach & Truffle Salsa	£17
<b>Cornish Crab &amp; Clam Linguini</b> (mo/cr/g/e/mi) Sun Blushed Tomatoes, Basil & Chilli	£17	<b>Marinated Fig &amp; Gem Salad</b> (m/su) Charred Broccoli, Red Quinoa & Balsamic	£14

### ROAST

<b>Roasted Suckling Pig &amp; Crispy Crackling</b> (mi/c/su) Hispi Cabbage & Spiced Apple Chutney	£21
<b>Lemon &amp; Ginger Roasted Half Chicken</b> (mi/c/su) New Potatoes, Sweetcorn & Fine Beans	£16
<b>Gressingham Duck Breast &amp; Fig Chutney</b> (mi/c/su) Charred Gem & Pumpkin Maple Purée	£19

### GRILLED

<b>Atlantic Lobster (Half) &amp; Skinny Fries</b> (mi/c/su/cr) Garlic Butter & Summer Leaf Salad	£35
<b>Josper Grilled Lamb Rump, Mint Salsa</b> (mi/c/su/e) Thyme Roasted Parsnips & Baby Beets	£23
<b>Marinated Rib Eye Steak</b> (mi/c/su/e) Celery Salted Fries & Sauce Béarnaise	£26

### SOMETHING TO SHARE

<b>Pot Roast Guinea Fowl</b> (mi/c/su) Heritage Carrots, Butternut Squash, Broccoli, Duck Fat Potatoes	£49 (2-3 pers)
<b>30oz West Country Rib of Beef</b> (mi/c/e/su) Roast Garlic & Vine Tomatoes, Triple Cooked Chips	£69 (2-3 pers)

### SIDE ORDERS - £4

<b>Truffle &amp; Parmesan Fries</b> (mi/su)
<b>Gem Lettuce Caesar Salad</b> (mi/su/f)
<b>Cauliflower, Smashed Garlic &amp; Pecorino</b> (mi)
<b>Sweet Potato Fries</b>
<b>Rocket &amp; Parmesan Salad</b> (mi/su)
<b>Chilli Broccoli &amp; Sea Salt</b>

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