

# BEL & THE DRAGON COUNTRY INNS

## A LA CARTE MENU

### NIBBLES

<b>Gem Hearts, Spiced Crab &amp; Apple</b> (cr/e) £9	<b>Crispy Whitebait, Tartare Sauce</b> (g/f/e/m/so/n/pn) £6
<b>Maple Glazed Chipolatas</b> (g/su) £7	<b>Grilled Sourdough, Olives &amp; Hummus</b> (g/so/se) £8

### STARTERS

<b>Wild Garlic &amp; White Onion Soup</b> (V) £6 Charred Flatbreads, Sea Salt & Rosemary (g/pn/n/so/mi/c/e)	<b>Creamed Burrata, Orange &amp; Pine Nuts</b> £9 Parsley Pesto & Ruby Endive (g/pn/n/so/e/mi/se)
<b>Tempura Hen's Egg &amp; Serrano Ham</b> £9 Caper & Paprika Mayonnaise (g/e/m/su)	<b>Pink Peppercorn Squid</b> (g/mo/pn/n/so/se/su) £12 Spring Onions & Sweet Chilli
<b>Hot Smoked Chalk Stream Trout &amp; Caviar</b> £11 Pickled Cucumber, Carrots, Crème Fraîche (g/m/f/pn/n/so/mi/m/su)	<b>Crispy Popcorn Cauliflower</b> (V) £9 Chilli, Sesame & Soy (g/pn/n/m/se)

### STARTERS/MAINS

<b>Devonshire Mussels &amp; Crusty Bread</b> £10/15 Cornish Orchard Cider & Bacon Broth (g/mo/so/mi/su)	<b>Mushroom &amp; Parmesan Tortellini</b> £11/£16 Baby Rocket & Truffle Salsa (g/cr/mo/f/pn/n/so/e/mi/c)
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### MAINS

<b>Cornish Fish &amp; Crayfish Pie</b> (cr/f/e/mi/su) £15 Petits Pois, Sorrel & Mash	<b>Fish of the Day</b> (g/f/mo/cr) MVP Market Vegetables
<b>Vegan Spaghetti Bolognese</b> (V) (g/c) £14 Chestnut Mushrooms, Lentils & Tomatoes	<b>Chicken Milanese &amp; Fried Hen's Egg</b> £18 Creamed Spinach & Truffle Oil (g/pn/n/so/e/mi)
<b>Prawn &amp; Crab Pappardelle</b> £18 Steamed Samphire, Chilli & Lime (g/cr/f/e/mi/c)	<b>"Five Hour" Lamb Shoulder</b> £19 Thyme & Maple Carrots, Steamed Leeks (g/pn/n/so/mi/c/su)

### ROAST

<b>Roasted Suckling Pig &amp; Hispi Cabbage</b> £21 Crispy Crackling, Spiced Apple Chutney (g/pn/n/so/mi/su)
<b>Roast Corn Fed Chicken Supreme</b> (su) £17 Baby Vegetables, Peas & Bacon
<b>Gressingham Duck Breast &amp; Maple</b> (su) £19 Wild Garlic & Tenderstem

### GRILLED

<b>Whole Lemon Sole</b> (f/mi) £23 Capers & Parsley, New Potatoes
<b>Hampshire Fillet of Beef</b> (g/pn/n/so/e/su) £34 Thrice Cooked Chips & Truffle Mayo
<b>Marinated Sirloin Steak</b> (g/f/pn/n/so/mi/c/su) £26 Celery Fries & Pink Peppercorn Sauce

### SOMETHING TO SHARE

<b>30oz West Country Rib of Beef</b> £69 (2-3 pers) Roast Garlic & Vine Tomatoes Thyme & Duck Fat Potatoes (su/g/f/pn/n/so/e/mi)
<b>Roasted Monkfish Tail &amp; Crayfish</b> £69 (2-3 pers) Spring Vegetables & Courgetti New Potatoes & Samphire (m/cr/f/pn/n/so/mi)

### SIDE ORDERS - £4.50

<b>Maris Piper &amp; Celeriac Mash</b> (mi/c/su)
<b>Gem Lettuce, Avocado &amp; Grilled Sweetcorn</b> (V) (g/pn/n/so/mi)
<b>Cauliflower, Smashed Garlic &amp; Pecorino</b> (g/pn/n/so/mi/su)
<b>Truffle &amp; Parmesan Fries</b> (e/mi)
<b>Roasted Chantenay Carrots, Grated Nutmeg</b> (V) (g/pn/n/so/mi/c/se)
<b>Crunchy Broccoli &amp; Chopped Chilli</b> (V)

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

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask. We are very grateful for any feedback. If we have not lived up to expectations, the Service Charge will be removed and every effort will be made to redeem ourselves.