

BEL & THE DRAGON

December 2017

TO NIBBLE

Big Green Olives	£4	Great Greek Pistachios (n)	£4
Crispy Whitebait (f/g/su)	£6	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo/n/su)	£11

STARTERS

Spiced Parsnip & Honey Soup	£6	Marinated Beetroot & Creamy Burrata	£9
Rosemary & Olive Oil Flatbread (c/g/e/mi)		Basil Pesto & Toasted Pine Nuts (su/mi/n)	
Seared Yellowfin Tuna	£11	Atlantic Prawn & Crayfish Cocktail	£12
Mustard, Wasabi & Soy (f/m/so/se/su)		Little Gems, Paprika & Japanese Mayo (cr/e/f/m/g)	
Poached Duck Egg & Avocado	£9	Foie Gras & Duck Liver Parfait	£13
Bacon Chutney & Hollandaise (e/mi/su/c)		Homemade Brioche & Quince Chutney (g/e/mi/su)	

STARTERS/MAINS

Devonshire Mussels & Crusty Bread	£9/15	Seared Cornish Scallops	£14/21
Scrumpy Jack Cider & Bacon Broth (mo/mi/su/g)		Artichoke Purée & Crispy Pancetta (mo/mi/su/n)	

MAINS

Chicken Milanese	£16	Winter Vegetable Bourguignon	£12
Creamed Spinach & Hen's Egg (g/e/mi)		Puy Lentils, Hazelnuts & Golden Beets (n/mi/su/c)	
Wild Mushroom & Chestnut Risotto	£14	Pan Roasted Sea Bass	£16
Truffle Crème Fraîche & Aged Parmesan (g/mi/c/n/e)		Watercress, Fennel & Shaved Courgette (f/mi/su)	
Linguini of Devon Crab & Fresh Chilli	£18	English Veal Bolognese	£15
Chopped Parsley & Garlic Oil (cr/g/mi/f/e)		Parsley Pappardelle & Vine Tomato (g/c/su/e/mi)	

ROTISSERIE

Roasted Suckling Pig	£19
Crispy Crackling, Spiced Apple Chutney (mi/c/su)	
Hampshire Partridge	£17
Braised Red Cabbage & Bread Sauce (g/mi/c/su)	
Roasted Confit Gressingham Duck Leg	£19
Pak Choi, Orange & Maple (mi/c/su)	

JOSPER GRILL

Blackened Cornish Cod & Samphire	£23
Shredded Leeks, Avocado & Miso (f/so/e/g)	
Chargrilled Fillet Steak	£33
Celery Salted Fries, Sauce Béarnaise (mi/e/su/c)	
Marinated Hereford Sirloin Steak	£23
Mustard Mayonaise (mi/e/su/m)	

Our Thyme & Duck Fat Roasted Potatoes are included with all dishes from the Rotisserie.

SOMETHING TO SHARE

Fillet & Lobster
Half Grilled Atlantic Lobster & Chateaubriand
Wasabi Mayo & Sweet Potato Fries
(mi/su/e/m/c) £75 (2-3 persons)

Westcountry Rib of Beef
Roast Garlic, Vine Tomatoes & Horseradish
Thyme & Duck Fat Roasted Potatoes
(mi/su/e/m/c) £69 (2-3 persons)

SIDE ORDERS - £4

Brussel Sprouts, Crème Fraîche & Bacon (mi/su)
Sweet Potato Fries
Honey Roasted Root Vegetables & Thyme (mi/c)
Crunchy Chilli Broccoli
Cauliflower, Smashed Garlic & Pecorino (mi)
Baby Spinach, Sweetcorn & Avocado Salad (su/m)

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 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%