

BEL & THE DRAGON

SUNDAY LUNCH

December 2017

DRINKS		TO NIBBLE	
The Bel Bloody Caesar (mo)	£8	Great Greek Pistachios (n)	£4
Sipsmith London Cup	£6/18	Big Green Olives	£4
Laurent-Perrier Brut	£12	Crispy Whitebait (f/g/su)	£6
Laurent-Perrier Rosé	£15	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo/n/su)	£9

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)	
Poached Duck Egg & Avocado	£9	Atlantic Prawn & Crayfish Cocktail	£12
Bacon Chutney & Hollandaise (e/mi/su/c)		Little Gems, Paprika & Japanese Mayo (cr/e/f/m/g/so)	
Salad of Duck, Spring Onion & Radishes	£10/15	Devonshire Mussels & Crusty Bread	£9/15
Sesame Seed Dressing (se/m/su/so)		Scrumpy Jack Cider & Bacon Broth (mo/c/su/mi)	

MAINS

Fish of the Day	MVP	Blackened Cornish Cod & Samphire	£23
Local Market Vegetables (f)		Shredded Leeks, Avocado & Miso (f/so/e/g)	
Wild Mushroom & Chestnut Risotto	£14	Roasted Confit Gressingham Duck Leg	£19
Truffle Crème Fraîche & Aged Parmesan (g/mi/e/c)		Pak Choi, Orange & Maple (mi/c/su)	
English Veal Bolognese	£15	Chargrilled Fillet Steak	£33
Parsley Pappardelle & Vine Tomato (g/c/su/e/mi)		Celery Salted Fries, Sauce Béarnaise (mi/e/su/c)	

OUR SUNDAY ROASTS

Roasted Rib-Eye of Beef	Whole Sussex Roast Chicken	Roasted Suckling Pig
Yorkshire Pudding	Sage & Onion Stuffing	Crispy Crackling
Fresh Horseradish	Bread Sauce	Spiced Apple Chutney
(g/mi/su/c/e) £19	(g/mi/su/c/e) £44 (4 persons)	(g/mi/su/c/e) £19

All dishes served with Thyme & Duck Fat Roasted Potatoes, Lots of Green Vegetables & Braised Jus

SIDE ORDERS - £4

Crunchy Chilli Broccoli | Cauliflower, Smashed Garlic & Pecorino (mi)
Brussels Sprouts, Crème Fraîche & Bacon (mi/su) | Honey Roasted Root Vegetables & Thyme (mi/c)
Sweet Potato Fries | 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%