

BEL & THE DRAGON

December 2017
SUNDAY LUNCH

DRINKS		NIBBLES	
The Bel Bloody Caesar	£8	Great Greek Pistachios	£4
Sipsmith London Cup	£6/18	Big Green Olives	£4
Laurent-Perrier Brut	£12	Crispy Whitebait	£6
Laurent-Perrier Rosé	£15	Pink Peppercorn Squid, Sweet Chilli Jam	£11

STARTERS

Spiced Parsnip & Honey Soup	£6	Marinated Beetroot & Creamy Burrata	£9
Rosemary & Olive Oil Flatbread		Basil Pesto & Toasted Pine Nuts	
Poached Duck Egg & Avocado	£9	Atlantic Prawn & Crayfish Cocktail	£12
Bacon Chutney & Hollandaise		Little Gems, Paprika & Japanese Mayo	
Salad of Duck, Spring Onion & Radishes	£10/15	Devonshire Mussels & Crusty Bread	£9/15
Sesame Seed Dressing		Scrumpy Jack Cider & Bacon Broth	

MAINS

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

OUR SUNDAY ROASTS

Roasted Rib-Eye of Beef Yorkshire Pudding Fresh Horseradish £19	Whole Sussex Roast Chicken Sage & Onion Stuffing Bread Sauce £44 (4 persons)	Roasted Suckling Pig Crispy Crackling Spiced Apple Chutney £19
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All dishes served with Thyme & Duck Fat Roast Potatoes, Lots of Green Vegetables & Braised Jus

SIDE ORDERS - £4

Crunchy Chilli Broccoli | Cauliflower, Smashed Garlic & Pecorino
Brussels Sprouts, Crème Fraîche & Bacon | Honey Roasted Root Vegetables & Thyme
Sweet Potato Fries | Baby Spinach, Sweetcorn & Avocado Salad

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask

Optional Service Charge 12.5%

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.