

BEL & THE DRAGON

April 2018

TO NIBBLE

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|---------------------------|----|-----------------------------------------------------|-----|
| Big Green Olives | £4 | Great Greek Pistachios (n) | £4 |
| Crispy Whitebait (f/g/su) | £5 | Pink Peppercorn Squid, Sweet Chilli Jam (g/mo/n/su) | £10 |

STARTERS

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|----------------------------------------------|-----|------------------------------------------------------|-----|
| Wild Garlic & White Onion Soup | £6 | Marinated Beetroot & Creamy Burrata | £9 |
| Black Pepper Grissini (c/g/e/mi) | | Blood Oranges, Pine Nuts & Pesto (su/mi/n) | |
| Cured Chalk Stream Trout | £11 | Atlantic Prawn Cocktail | £11 |
| Pickled Cucumber & Crème Fraîche (f/mi/su/m) | | Little Gems, Paprika & Japanese Mayo (g/cr/e/so/c/m) | |
| Poached Duck Egg & Avocado | £8 | Salad of Duck, Bean Sprouts & Radishes | £9 |
| Bacon Chutney & Hollandaise (e/mi/su/c) | | Toasted Sesame Seed Dressing (se/su/m) | |

STARTERS/MAINS

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|-----------------------------------------------|-------|-------------------------------------------------|--------|
| Devonshire Mussels & Crusty Bread | £9/16 | Pan Seared Scallops & Pancetta | £14/22 |
| Scruppy Jack Cider & Bacon Broth (mo/mi/su/g) | | Caramelised Shallots & Apple Syrup (mi/mo/su/f) | |

MAINS

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|----------------------------------------------|-----|-----------------------------------------------|-----|
| Sage Roasted Gnocchi & Artichokes | £9 | Cornish Crab Linguini | £17 |
| Sun Blushed Mediterranean Peppers (g/e/c/su) | | Chopped Chilli & Garlic Oil (cr/f/mo/e/mi/su) | |
| Chicken Milanese & Black Truffle Oil | £14 | 5 Hour Slow Cooked Lamb Shoulder | £18 |
| Creamed Spinach & Hen's Egg (g/e/mi) | | Baby Carrots & Parsnips, Mint (c/su/mi) | |
| Cornish Hake & Chorizo Stew | £15 | Fish of the Day | MVP |
| Frangola Pasta & Baby Sweetcorn (mi/c/g/su) | | Local Market Vegetables (f/mo) | |

ROTISSERIE

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|--------------------------------------------------|-----|
| Maple Glazed Confit Leg of Duck | £17 |
| Roasted Celeriac Purée, Fig Jam (mi/c/su) | |
| Corn Fed Baby Chicken | £16 |
| Rocket & Parmesan Risotto (mi/c/su) | |
| Roasted Suckling Pig | £19 |
| Crispy Crackling, Spiced Apple Chutney (mi/c/su) | |

JOSPER GRILL

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|---------------------------------------------------|-----|
| 8oz Marinated Sirloin Steak | £26 |
| Baby Watercress & Wasabi Mayonnaise (mi/e/m/su/g) | |
| Half Grilled Atlantic Lobster | MVP |
| Garlic Butter & Zucchini Frites (mi/cr) | |
| Chargrilled Sirloin Steak | £33 |
| Sauce Béarnaise (mi/e/su) | |

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

SOMETHING TO SHARE

“Fillet & Lobster”
Chateaubriand & Half Grilled Atlantic Lobster
Mustard Mayo & Grilled Gems
(mi/su/e/m/c/cr) £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

Hispi Cabbage, Shredded Leeks & Bacon (mi/su)
Thyme & Duck Fat Roast Potatoes
Crunchy Chilli Broccoli
Cauliflower, Smashed Garlic & Pecorino (mi)
Celery Salted 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%