

BEL & THE DRAGON

BAR & GARDEN LUNCH MENU

Autumn 2017, Monday-Friday, 12pm-3pm

Crispy Whitebait (f/g) £4

Sustainable Fish Pie (mi/f/cr/c) £8
Sorrel, Petits Pois & Spring Onion

Butternut Squash Risotto (mi/c) £6
Aged Parmesan & Crispy Sage

Linguini of Devon Crab (cr/mi/g/f) £10
Chopped Parsley & Fresh Chilli

Chicken Milanese (g/mi/e/su) £9
Creamed Spinach & Hen's Egg

BBQ Pulled Pork Burger (g/c/e/su) £8
Streaky Bacon, Celeriac Slaw & Toasted Brioche Bun

Golden Bubble & Squeak (e/c/mi/su) £5
Organic Egg & Crispy Streaky Bacon

Flat Iron Minute Steak & French Fries (mi/e) £9
Rocket Salad, Wasabi Mayonnaise

Homemade Gluten-Free Goopy Chocolate Brownies (mi/e) £4
A Board to Share

Bel & the Dragon White Burgundy, Olivier Leflaive
Glass (175ml) £6
Bottle (750ml) £22

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