

STARTERS

HOMEMADE BREADS & MARINATED OLIVES

whipped butter, balsamic, oil

½ PINT ATLANTIC PRAWNS (gfo)

marie rose, iceberg, wholemeal croute

SOUP OF THE DAY (gfo)

homemade bread, whipped butter

CRISPY DUCK EGG (v)

watercress velouté, potato foam, fricassee of peas, wild garlic

SOUSED MACKEREL (gf)

mackerel pate, cornish crab, pickled apple, gin granita

BRAISED PORK FRITTER

pineapple, charred onion, coriander

MAINS

GLAZED ASHOVER PORK BELLY

crushed jersey royals, caramelised apple, spring cabbage, calvados jus

PAN-FRIED SALMON

mussels, samphire, smoked potato, asparagus, marinere sauce

'FISH & CHIPS' (gf)

fresh cod, hand cut chips, homemade mushy peas, tartar, lemon

DRAGON SIGNATURE BURGER (gfo)

derbyshire prime beef, streaky bacon, braised bbq beef, smoked cheddar, gherkin, skinny fries

WILD MUSHROOM, GARLIC & ROCKET PAPPARDELLE (v)

mascarpone, parmesan, toasted pine nuts

6OZ SIRLOIN STEAK

confit tomato, field mushroom and hand cut chips

DESSERTS

GLAZED LEMON TART (v)

orange blossom ice cream, basil meringue

CHOCOLATE & CHERRY FLOWER POT

70% single origin chocolate mousse, sour cherries, nasturtium flowers, milk sorbet

BRITISH CHEESE SELECTION (gfo)

served with celery, fig, grapes, crackers, plum & apple chutney

EARL GREY CRÈME BRÛLÉE (v)(gfo)

earl grey crème brulee, strawberry & cream macaroon, strawberry sorbet

SELECTION OF ICE CREAMS (gfo)

berry compote, shortbread biscuit

SIDES (supplement)

HAND CUT CHIPS / SKINNY FRIES / SWEET POTATO FRIES 2.95 CRISPY ONION RINGS (gf) 2.95

GARLIC CIABATTA / with cheese (gfo) 3.50 / 3.95 CHERRY TOMATO SALAD red onion, herb croutons, house dressing 2.95

SPRING CABBAGE, PURPLE SPROUTING BROCCOLI & FRESH PEAS in garlic butter 3.95

ROASTED NEW POTATOES & marsh samphire 3.50 ROASTED CHANTENAY CARROTS & fennel 3.50

(v) suitable for vegetarians (gf) gluten free (gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff

Party Name: _____

Date: _____

Time: _____

Total Covers: _____

Special Instructions: _____

Bookings for 12 people or more:

- Please ring us to check availability
- Credit card details will be taken at time of booking
- Cancellations have to be made within 48 hours of your reservation, any bookings cancelled after this point will be charged at £10 per head
- Please get the completed pre-order form to us at least 10 days before your meal, unfortunately we cannot change any of the dishes on the order after this time.

Name:	BREADS AND OLIVES	ATLANTIC PRAWNS	SOUP OF THE DAY	CRISPY DUCK EGG	SOUSED MACKEREL	PORK FRITTER	GLAZED PORK BELLY	PAN-FRIED SALMON	'FISH & CHIPS'	SIGNATURE BURGER	MUSHROOM PAPPARDELLE	6OZ SIRLOIN STEAK	GLAZED LEMON TART	CHOCOLATE FLOWER POT	CHEESE SELECTION	CRÈME BRÛLÉE	SELECTION OF ICE CREAMS
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