

MAIN MENU

NIBBLES		MAINS	
HOMEMADE BREADS (gfo) <i>whipped butter, balsamic, olive oil</i>	1.50pp	'FISH & CHIPS' (gf) <i>fresh cod, beef dripping hand cut chips, homemade mushy peas, tartar, lemon</i>	12.95
MARINATED OLIVES (v)(gf) <i>garlic & rosemary</i>	2.25	DRAGON SIGNATURE BURGER (gfo) <i>derbyshire prime beef, smoked bacon, braised bbq beef, emmental cheese, gherkin, skin on fries</i>	12.95
CRISPY WHITEBAIT <i>lemon aioli</i>	3.50	MARINATED CHICKEN BURGER (gfo) <i>mexican marinated chicken, guacamole, sour cream, focaccia bun, coleslaw, skin on fries</i>	11.95
SALTED PIG TWIGS (gf) <i>apple & grain mustard compote</i>	2.95	GRILLED CORNISH PLAICE FILLET MEUNIÈRE (gf) <i>baby prawn, lemon, caper butter, new potatoes and marsh samphire</i>	12.95
½ PINT ATLANTIC PRAWNS (gfo) <i>spiced piri prawns, mayo, fennel seed croute</i>	3.95	BARBARY DUCK BREAST (gf) <i>poached rhubarb, confit potato, swiss chard, dukkah, jus</i>	17.95
SHARING BOARDS		CALDECOTT HOLLY FARM CHICKEN SUPREME (gf) <i>french style peas, potato foam, tender stem broccoli, crushed hazelnut</i>	13.95
BOX BAKED CAMEMBERT (gfo) <i>bread, oils, whipped butter, chutney</i>	11.95	FISH DE JOUR (gfo) <i>please speak to your waiter for our daily catch, mussels, samphire, smoked potato, asparagus, marinere sauce</i>	Price dependent
NIBBLE SHARING PLATTER <i>homemade breads, marinated olives, crispy whitebait, salted pig twigs, atlantic prawns</i>	10.95	ISRAELI COUS COUS (v) <i>cherry tomato, marinated feta, spiced aubergine, courgette, baby basil</i>	11.95
ANTIPASTI (gfo) <i>salami, parma ham, garlic marinated prawns, sun blushed tomato, marinated olives & feta, hummus, flat bread</i>	13.95	BASIL PESTO TAGLIATELLE (v) <i>sun blushed tomato, pine nut, rocket (add chicken £3.00)</i>	10.95
STARTERS		CRAB AND MUSSEL LINGUINE <i>ginger, lime, coriander, sweet chilli dressing, coconut crisp</i>	14.95
SOUP OF THE DAY (gfo) <i>homemade bread, whipped butter</i>	4.95	THAI RED CHICKEN CURRY (vegetarian option available) <i>steamed jasmine rice, beansprouts, coriander, coconut, kaffir lime</i>	12.95
MALAYSIAN COCONUT CURRIED MUSSELS (gfo) <i>house breads, lime</i>	4.95	SALADS	
BRAISED PORK FRITTER <i>pineapple, charred onion, coriander</i>	5.95	CLASSIC CAESAR (gfo) <i>cos lettuce, crispy bacon, anchovies, parmesan, croutons, soft boiled egg, caesar dressing add chicken, halloumi, flaked salmon for £3.00 each</i>	10.95
HERITAGE TOMATO & BURATTA (v) <i>Tomato consommé, balsamic, fennel seed croute</i>	5.95	CRISPY PORK & GRILLED PEACH PANZANELLA <i>shallot, rocket, fennel seed, caper, lemon, croutons</i>	11.95
SIDES & SAUCES		CRUNCHY BULGHAR (v) <i>soya bean, romano pepper, radish, almond, orange segments, mint</i>	9.95
RED WINE & PEPPERCORN/COLSTON BASSET STILTON	1.75	GRILL	
BEEF DRIPPING HAND CUT CHIPS	2.95	PACKINGTON FREE RANGE PORK RIBS (gfo) <i>bbq glaze, spicy sweetcorn relish, coleslaw, skin on fries</i>	14.95
SKIN ON FRIES	2.95	8OZ SIRLOIN STEAK	20.95
PARMESAN AND TRUFFLE SKIN ON FRIES	3.50	10OZ RIB EYE STEAK	23.95
GARLIC CIABATTA W/CHEESE	3.00/3.50	8OZ FILLET STEAK	25.95
GARLIC GREENS	3.50	<i>All steaks are served with confit tomato, mushroom and beef dripping hand cut chips.</i>	
BUTTERED NEW JERSEY POTATO'S MARSH SAMPHIRE	3.50	10OZ PORK CHOP ON THE BONE <i>persillade and beef dripping hand cut chips</i>	15.95
ROASTED HONEY AND CUMIN CARROTS	3.50	DESSERTS	
CHERRY TOMATO SALAD <i>red onion, herb croutons, house dressing</i>	2.95	DARK CHOCOLATE DELICE <i>caramel popcorn, bourbon ice cream, chocolate soil, salted caramel</i>	6.95
CRISPY ONION RINGS (gf)	2.95	COCONUT AND WHITE CHOCOLATE SEMI FREDO (gfo) <i>strawberry jelly, strawberry puree, strawberry crumble, baby basil</i>	6.95
<i>(v) suitable for vegetarians (gf) gluten free</i>		LEMON AND LAVENDER POSSET (gfo) <i>blueberry compote, blueberry coral, orange biscotti</i>	5.95
<i>(gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff</i>		TREACLE TART <i>clotted cream flavoured ice cream</i>	5.95
BRITISH CHEESE SELECTION (gfo) 6.95 / 12.95 for 2 to share		SELECTION OF ICE CREAMS (v)(gfo) <i>berry compote, shortbread biscuit</i>	4.95
LUBBORN SOMERSET BRIE (v) <i>delicious, creamy brie with a mild, fresh flavour and a soft edible white rind</i>			
CAWS CENARTH PERL LAS (v) <i>creamy-textured, blue cheese - strong but delicate, creamy but with lingering blue overtones</i>			
GRANDMA SINGLETON'S FAMOUSLY STRONG LANCASHIRE (v) <i>semi-soft in consistency and slightly crumbly with rich yellow color and a strong, tangy flavour</i>			
<i>All served with celery, grapes, crackers, plum & apple chutney.</i>			

WINE LIST

WHITES	175ml	250ml	75cl	REDS	175ml	250ml	75cl
1 TAI PINOT GRIGIO VIVOLI, ITALY (1) <i>A crisp and refreshing wine with delicate floral aromas and citrus fruit flavours.</i>	4.75	5.95	15.95	17 MERLOT YARANDA, AUSTRALIA (B) <i>Fresh red fruit aromas of strawberries and raspberries with a subtle note of vanilla and toasted oak.</i>	4.95	6.25	16.95
2 SAUVIGNON BLANC NANDU, CHILE (1) <i>Packed full of crisp lime juice and tropical fruit this is classic Chilean style sauvignon.</i>	4.95	6.25	16.95	18 SYRAH LA COUR DES DAMES, FRANCE (C) <i>Complex, rich aromas of raspberries and blackcurrants with subtle spices and cinnamon.</i>	4.95	6.25	17.95
3 CHARDONNAY PETIRROJO, CHILE (2) <i>The nose is complex with toasty aromas, closely followed by rich notes of butter and hazel nuts. The palate is ripe and silky smooth.</i>	4.95	6.25	17.95	19 OLD VINE ZINFANDEL RAVENSWOOD LODI, USA (D) <i>This is a monster of a red combining blackcurrant notes and juicy sweet spice. Delicious.</i>	6.95	8.75	25.50
4 RIOJA BLANCO SOLAR VIEJO, SPAIN (2) <i>A delicious wine with a rich texture and flavours of fresh apples and pears with a hint of creaminess on the finish.</i>	5.25	6.50	18.50	20 CABERNET SAUVIGNON KATNOOK FOUNDERS BLOCK, COONAWARRA AUSTRALIA (D) <i>This is Australia's finest region for Cabernet and it shows a big body, high alcohol and luscious heady notes of blackberry.</i>			29.50
5 PINOT GRIS LA COUR DES DAMES, FRANCE (3) <i>Notes of roses, peaches and grapefruit mingled with a touch of white pepper. The original Pinot Grigio!</i>	5.50	6.75	18.95	21 SHIRAZ CABERNET MONTYS HILL AUSTRALIA (B) <i>On the nose there are initial smoky notes, along with blackberries and raspberries, with a hint of black pepper.</i>	4.95	6.25	17.95
6 GAVI LA LUCIANA, ITALY (1) <i>Zesty citrus fruit and lightly floral characters followed by a racy and vibrant finish.</i>	5.95	7.50	21.50	22 RIOJA CRIANZA MONOLOGO, SPAIN (C) <i>Aromas of ripe fruit, vanilla and tobacco. Medium in structure and rounded on the palate from extra ageing. Drink with lamb.</i>	5.75	7.25	19.95
7 PICPOUL DE PINET LA FONT FRANCAISE, FRA. (1) <i>Fruity, floral notes, overtones of citrus fruit, persistent concentrated finish. A flavour bomb.</i>	5.95	7.25	19.95	23 COTES DU RHONE LAMBISQUE, FRANCE (B) <i>Deep ruby red. Aromas of red & black fruits, spices and herbs with hints of liquorice and vanilla.</i>	5.95	7.50	21.50
8 ALBARINO VIONTA, SPAIN (1) <i>This is Spain's answer to Sauvignon Blanc. Bright and fresh in style it shows crisp citrus notes and a zingy finish.</i>			28.50	24 COTES DU ROUSSILLON ABBOTS & DELAUNAY, FRA. (D) <i>Outstanding wine from the South of France and a winner of many awards. An awesome discovery for any wine drinker and lover of old world wines.</i>	6.25	7.75	22.50
9 LANGUEDOC BLANC ABBOTS & DELAUNAY, FRA. (1) <i>Incredible expression of this celebrated southern French region. Drink with Fish and Seafood</i>	6.25	7.75	22.50	25 CHIANTI CLASSICO GABBIANO, ITALY (B) <i>Dry and harmonious with notes of dark chocolate and black cherries. Bringing back this absolute classic.</i>	6.25	7.75	22.50
10 SAUV. BLANC GREYROCK MARLBOROUGH, NZ. (2) <i>Lovely aromas of elderflower, herbs, ripe melon, gooseberry and passion fruit leap out of the glass.</i>	6.50	8.25	22.95	26 MALBEC ACORDEON TUPUNGATO, ARGENTINA (E) <i>Deep purple, with blackcurrant, black plums & spice. From Argentina's finest region grown at altitude.</i>	6.50	8.25	22.95
11 VIOGNIER DEAKIN ESTATE, AUSTRALIA (3) <i>This lusciously fruity wine has an approachable soft palate with a pleasantly floral finish. The perfect match for chicken</i>	6.75	8.50	24.50	27 SHIRAZ DEAKIN ESTATE, AUSTRALIA (C) <i>Rich with dark berry fruits and plums with notes of spice. Single estate production and you can taste the Aussie sunshine.</i>	6.75	8.75	25.50
12 RIESLING BABICH COWSLIP VALLEY, NEW ZEALAND (2) <i>Fruit driven with refreshing apple and melon notes. There is a nice juicy weight to this wine with a fine structure. Seriously good Riesling</i>			27.50	28 PINOT NOIR RONGOPAI, NEW ZEALAND (A) <i>Light and stylish with soft tannins this wine is packed with red cherry notes and an earthy complexity. Drink with pork dishes.</i>	7.25	8.95	26.50
13 LANGLOIS SANCERRE LOIRE, FRANCE (1) <i>Aromatic nose of citrus fruits with great balance. The ultimate expression of sauvignon showing incredible purity. Brilliant to drink with fish</i>			29.50	29 RIOJA RESERVA SOLAR VIEJO, SPAIN (D) <i>With extra ageing comes this developed wine which has a hit of oak and warming sensation which will only enhance your love affair with this incredible region.</i>			28.50
14 LAROCHE CHABLIS, FRANCE (2) <i>One of the world's best producers in the Chablis region this wine has deep honeyed apple character and an amazing purity.</i>			29.95	30 CHATEAU LIEU-JEAN, BORDEAUX FRANCE (C) <i>Awesome Bordeaux which is a blend of Cabernet and Merlot from one of the best vintages in the last few decades. This wine oozes class. Brilliant with Roasts</i>			32.50
15 POUILLY FUME CHATEAU FAVRAY, FRANCE (1) <i>A round, lush wine with depth of fruit and superb balance which make it a sublime Sauvignon Blanc.</i>			35.50	31 BAROLO CONTEA DI CASTIGLIONE, ITALY (D) <i>The King of Fine Wines, this wine is complex which comes with age, truly a beautifully structured wine. The ultimate wine for steak</i>			35.50
16 POUILLY FUISSE GRAND RESERVE BURGUNDY, FRANCE (1) <i>Incredible expression of Chardonnay with a deep richness and everlasting finish.</i>			39.95	32 CHATEAUNEUF DU PAPE L'ORATOIRE PAPES ROUGE, RHONE FRANCE (E) <i>One of the finest full bodied red wines in the world from the supreme and celebrated producer, Ogier. Pair with Beef</i>			39.95
ROSÉ	175ml	250ml	75cl	33 AMARONE TORRE DEL FALASCO VALPANTENA, ITALY (E) <i>Made from dried grapes this Italian red packs a punch and is worth every penny.</i>			45.50
36 PINOT GRIGIO PRINCIPATO BLUSH, ITALY (2) <i>Dry in style this wine is soft and lifted by fresh raspberry notes.</i>	4.75	5.95	15.95	34 GEVREY CHAMBERTIN DOMAINE LUCIEN BOILLOT, BURGUNDY FRANCE (B) <i>From the home of Pinot Noir, this wine is the ultimate expression of this grape variety. A stunning wine.</i>			49.95
37 ZINFANDEL ROSÉ YELLOW ROCK, USA (5) <i>A semi sweet style with notes of summer fruits and candy floss.</i>	4.95	5.95	16.95				
38 SAUMUR ROSÉ LANGLOIS CHATEAU LOIRE FRANCE (1) <i>Produced by the Bollinger family this wine oozes class. Crisp with lovely berry notes and a creamy texture. Perfectly matched with seafood</i>			27.50				
CHAMPAGNE			75cl				
41 COMTESSES DE GENLIS BRUT, FRANCE (1) <i>Rich fruit, peach skin and baked biscuit notes give this all the character of quality branded Champagne.</i>			39.95				
42 COMTESSES DE GENLIS ROSÉ, FRANCE (2) <i>Baked strawberries and a deep toasty flavour give this wine a delicious taste and round mouthfeel.</i>			39.95				
43 VEUVE CLICQUOT YELLOW LABEL NV, FRANCE (1) <i>World renowned for its style and luxury this is perfect for any occasion.</i>			54.95				
44 VEUVE CLICQUOT ROSÉ NV, FRANCE (1) <i>Seriously stylish, Veuve is premium quality Champagne lifted with summer fruits.</i>			59.95				
45 VEUVE CLICQUOT VINTAGE RESERVE, FRANCE (2) <i>Vintage champagne is rich flavoursome and fruity, and Clicquot make one of the best.</i>			69.95				
46 DOM PÉRIGNON VINTAGE, FRANCE (1) <i>Iconic Champagne only made is the finest vintages, from the finest grapes in the best cru's.</i>			189.95				
SPARKLING				175ml	75cl		
39 PROSECCO VIVOLI, ITALY (2) <i>Soft and approachable with notes of peaches and a crisp finish.</i>				6.25	20.95		
40 LA CASALOTTA SPARKLING ROSÉ, ITALY (1) <i>If there was a Prosecco Rose this would be it. Crisp bright and soft lifted by lovely fresh red cherry and a soft supple finish.</i>				6.25	20.95		

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Dry Sweet
Light Full