

Sunday Menu

2 or 3 course £19.95 / £24.95

THE
DRAGON

AWARD WINNING PUB RESTAURANT

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STARTERS

Chef's homemade soup of the day

house breads, butter (v)(gfo)

Mushrooms on toast

wild mushrooms, garlic butter, basil pesto, charred sourdough (v)(gfo)

Tandoori chicken thigh

mango salsa, coriander sauce, lime (gf)

Butcher's pork & stilton pie

homemade brown sauce, pickles

Smoked mackerel pate

salt & pepper mussels, melba toast (gfo)

MAINS

Dragon platter

roast beef, pork and chicken with all the trimmings (gfo) (£3 supp)

Derbyshire sirloin of beef

roast potatoes, Yorkshire pudding, gravy (gfo) (£1 supp)

Glazed loin of pork

honey and mustard glaze, stuffing, roast potatoes, Yorkshire pudding, gravy (gfo)

Garlic & thyme chicken breast

roast potatoes, apricot stuffing, Yorkshire pudding, gravy (gfo)

Lancashire cheese & onion pie

crushed peas, mashed potato, parsley sauce (v)

Garlic & basil linguini

olive tapenade, rocket (v) (add chicken or pan-fried bream for £1)

Pan fried fillet of bream

new potatoes, creamed leeks, bacon crumble (gfo)

DESSERTS

White chocolate cheesecake

passion fruit and mango

Vanilla seed mousse

honey granola, strawberry gel

Almond and raspberry cake

crème anglais

Selection of homemade ice creams

fudge, berries (gf)(v)

Cheese slate

biscuit, pickled celery, grapes, onion chutney (gfo) (£1.00 supp)

SANDWICHES

all £7.5

All served with a choice of farmhouse white or wholemeal, gluten free bun or flatbread wrap.

Roast sirloin of beef

roast potatoes, gravy, Yorkshire pudding, horseradish sauce (gfo)

Honey roast ham

roast potatoes, gravy, Yorkshire pudding (gfo)

Roast pork loin & stuffing

roast potatoes, gravy, Yorkshire pudding (gfo)

Tomato & mozzarella

tomato & balsamic chutney, watercress, skinny fries (v)(gfo)

SIDES

all £3.5

House salad (v)(gf)

Braised red cabbage (v)(gf)

Roast potatoes & gravy (gf)

Skinny fries (ve)(gf)

Sweet potato fries (ve)(gf)

Hand cut chips (ve)(gf)

Spring onion mash (v)(gf)

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

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.