

THE  
DRAGON

AWARD WINNING PUB RESTAURANT



[thedragonatwillington.co.uk](http://thedragonatwillington.co.uk)

## SMALL PLATES

<b>House breads</b> flavoured oil, butter (v)(gfo)	£3.95
<b>Marinated olives</b> sun-dried tomatoes, herbs (ve)(gf)	£3.75
<b>Chef's homemade soup of the day</b> house breads & butter (v)(gfo)	£6.95
<b>Tempura seafood</b> lime aioli, pickled cucumber (gf)	£6.95
<b>Halloumi fries</b> garlic mayonnaise (v)(gf)	£6.25
<b>Blackened salmon tacos</b> avocado, coriander, lime	£6.50
<b>Southern spiced beef skewer</b> charred corn salad (gf)	£6.50
<b>Butcher's pork &amp; Stilton pie</b> homemade brown sauce, pickles	£4.95
<b>Pork belly burnt ends</b> sticky Korean glaze, sesame seeds (gf)	£4.95
<b>Mushrooms on toast</b> toasted sourdough, mushrooms in garlic butter, basil pesto (v)(gfo)	£5.50
<b>Whipped feta &amp; lime dip</b> pomegranate, parsley, toasted flatbread (v)(gfo)	£4.95

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## MAINS

<b>Fish and chips</b> mushy peas, hand cut chips, lemon, tartare (gf)	£12.95
<b>Butcher's sausages and mash potato</b> caramelised onions, buttered mash potato, gravy (gfo)	£11.95
<b>Massaman curried mussels</b> coconut, lime, coriander, flatbread (gfo)	£14.95
<b>Tandoori chicken skewers</b> grilled aubergine, coconut rice, mango & coriander, lime (gf)	£13.95
<b>Fish of the day</b> new potatoes, spring onion, charred leek, lobster butter (gf)	£15.95
<b>Garlic &amp; basil linguini</b> tomato ragout, black olive tapenade, rocket (v) <i>add chicken or fish of the day £2.50</i>	£12.95
<b>Apple &amp; sage porchetta</b> stuffed pork belly, chorizo, bean & shallot stew, tender stem broccoli, crackling (gf)	£14.95

## DELI SHARERS FOR TWO

<b>British charcutier</b> cured meats, Lincolnshire poacher, pickles, farmhouse bread, pork & Stilton pie	£13.95
<b>Seafood sharer</b> Tempura seafood, blackened salmon tacos, smoked salmon, lime aioli, pickled cucumber, flatbread	£14.95

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## BURGERS

*All served with skinny chips and poppyseed coleslaw.*

<b>House burger</b> 100% beef pattie, streaky bacon, Swiss cheese, house dressing, gem, tomato, gherkin, Tennessee bun (gfo)	£12.95
<b>Philly cheesesteak burger</b> chargrilled steak, Swiss cheese, peppers & onion, gem lettuce, ciabatta roll (gfo)	£13.95
<b>Tandoori chicken breast burger</b> lettuce, tomato, mango & coriander, red onion (gfo)	£12.95
<b>The vegan one</b> mushroom shawarma, sweet potato, tomato, lettuce, red onion, chickpeas (ve)(gfo)	£12.95

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## GRILLS

<b>10oz Gammon steak</b> hand cut chips, pineapple chutney, Betty's free range eggs (gf)	£12.95
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## OUR BEEF

*All our beef is dry aged. Dry ageing is regarded as the best way to concentrate the taste of the meat and maximise the flavour. The selection of steaks we offer have been specially chosen to give you the very best taste possible.*

<b>10oz Rump steak</b>	£16.95
<b>10oz Ribeye steak</b>	£23.95
<b>8oz Fillet steak</b>	£25.95
<i>All steaks (gf) are served with hand cut chips and Caesar gem salad.</i>	
<b>Sauce</b> Peppercorn or Diane (gf)	£3.50

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## PIES

<b>Fisherman's pie</b> crushed garden peas, parmesan crusted mash, parsley sauce	£13.95
<b>Beef &amp; Boot Beer pie</b> crushed garden peas, mashed potato, rich beef gravy	£13.95
<b>Lancashire cheese &amp; onion pie</b> crushed garden peas, mashed potato, parsley sauce (v)	£12.95

## SALADS

Add chicken, smoked salmon or halloumi for £2.50

<b>Caesar salad</b>	£11.95
cos lettuce, parmesan, pancetta, croutons, Caesar dressing (gfo)	
<b>Garden salad</b>	£11.95
new potato, radish, cucumber, cress, cherry tomato, chive dressing (ve)(gf)	
<b>Greek salad</b>	£11.95
marinated feta, tomato, cucumber, celery, mint, sourdough croutes, lemon (gfo)	

## SANDWICHES

Monday-Saturday, 12-5.30pm

All sandwiches are served with skin on chips,  
a choice of multigrain wrap, gluten free roll,  
farmhouse white or granary bread.

<b>Cajun spiced chicken breast</b>	£7.95
poppyseed coleslaw, tomato, rocket (gfo)	
<b>Prawn and Marie Rose</b>	£8.50
gem lettuce, cucumber (gfo)	
<b>Ham salad</b>	£7.95
mustard mayonnaise (gfo)	
<b>Cheddar cheese and pickle</b>	£7.95
cos lettuce (v)(gfo)	

## SIDES

<b>Battered pickled onion rings</b> (ve)(gf)	£3.95
<b>Sweet potato fries</b> (ve)(gf)	£3.75
<b>Hand cut chips</b> (ve)(gf)	£3.50
<b>Skin on fries</b> (ve)(gf)	£3.50
<b>House salad</b> (v)(gf)	£3.50
<b>Creamed cabbage</b> (v)(gf)	£3.50
<b>Spring onion mash</b> (v)	£3.50

## DESSERTS

<b>White chocolate cheesecake</b>	£7.95
mango and passion fruit	
<b>Elderflower gin jelly</b>	£7.50
vanilla mousse, granola, strawberry sorbet	
<b>Jamaican ginger cake</b>	£7.50
roasted pineapple, crème fraîche ice cream	
<b>Dark chocolate tart</b>	£7.95
Bavarian cream, orange, almond	
<b>Selection of homemade ice creams</b>	£4.95
fudge, berries (gf)(v)	
<b>Cheese slate</b>	£7.95
biscuit, pickled celery, grapes, red onion chutney (gfo)	

## SET MENU

Monday - Thursday - All day

Friday - 12 noon - 5.30pm

2 courses - £15.95 - 3 courses - £18.95

## STARTERS

### House breads

flavoured oil, butter (v)(gfo)

### Chef's homemade soup of the day

house breads & butter (v)(gfo)

### Mushrooms on toast

toasted sourdough, mushrooms in garlic butter,  
basil pesto (v)(gfo)

### Whipped feta & lime dip

pomegranate, parsley, toasted flatbread (v)(gfo)

## MAINS

### Fish and chips

mushy peas, hand cut chips, lemon, tartare (gf)

### Butcher's sausages and mash potato

caramelised onions, buttered mash potato, gravy (gfo)

### Pan-fried pollock

new potatoes, spring onion, charred leek,  
lobster butter (gf)

### Garlic & basil linguini

tomato ragout, black olive tapenade, rocket (v)  
add chicken or pan-fried pollock £2.50

## DESSERT

### White chocolate cheesecake

mango and passion fruit

### Elderflower gin jelly

vanilla mousse, granola, strawberry sorbet

### Jamaican ginger cake

roasted pineapple, crème fraîche ice cream

### Selection of homemade ice creams

fudge, berries (gf)(v)

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.

# THE DRAGON

AWARD WINNING PUB RESTAURANT



## Perfect for Every Occasion

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### OUR RESTAURANT

Our main restaurant is ideal for bigger parties and functions. Offering seating for approx 70 people it can also accommodate guests of 120-150 buffet style. A great wedding venue.

### THE CONSERVATORY

Situated just off our main restaurant, The Conservatory, is light, airy and superbly decorated dining room. It is perfect for private dining and more intimate events, including small weddings and parties. Seating for 27 guests.

### THE BRIDGESIDE

With it's own private bar and facilities, The Bridgeside offers flexibility for any event. With seating for 45 and a buffet capacity of 100, The Bridgeside is also a great venue for corporate meetings and presentations.

### THE GARDEN ROOM

If you enjoy dining outside, with protection from the elements, our Garden Room is the perfect location for you. Flexible for parties or private dining with both seating and standing choices.

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## The Cottage

bed & breakfast

Our Cottage Bed & Breakfast, adjoining The Dragon, has 7 beautifully appointed, luxurious rooms offering a comfortable and relaxing stay for business or pleasure.

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We also specialise in

## Outside Catering & Events

Offering you the excellence you expect from The Dragon:



Our team of dedicated Chef's source the finest local produce, from the area's best suppliers, to ensure our products are the freshest they possibly can be.

The Chefs are supported by our front of house teams who are committed to providing an exceptional service from the start to the finish of your event.

With a wealth of experience, in all aspects of hospitality, our dedicated planners, award-winning coordinators, and artistic designers make every event hassle free for you. We work with you every step of the way, making sure every detail has been thoughtfully considered so your event is enjoyed by every guest.