

THE  
DRAGON

AWARD WINNING PUB RESTAURANT

Valentine's Day  
MENU

Thursday 14th February  
6.00pm - 9.00pm

House Breads & Snacks To Share

**Starter**

Tom Yum Prawn Soup (gf)

tiger prawns, lemongrass, coriander, ginger, chilli

Moules Marinière (gfo)

garlic & parsley sauce, sourdough

Root Vegetable Tarte Tatin (v)

walnut, pear, blue cheese

Tikka Spiced Chicken (gf)

onion and carrot bhaji, yoghurt, mint

**Mains**

Surf & Turf to Share

10oz bistro rump, battered haddock, lobster mac 'n' cheese, handcut chips, lemon, tartare sauce

'Dry Aged' Beef Rump Cap (gf)

shallots, red cabbage, dijon mash, madeira jus

Wild Halibut (gf)

celeriac dauphinoise, roasted cauliflower purée, salsify, sauce jus lie

Sweet Potato, Grolle & Spinach Wellington (v)

creamed savoy cabbage, hasselback potatoes

**Dessert**

Dark Chocolate Fondant (v)(gfo)

raspberry, rose petal, chocolate sorbet

Passion Fruit Semi Freddo (v)(gfo)

kiwi and mango salsa, coconut tuile, rum

'Sparkling' Strawberry & Peach Terrine (v)(gf)

prosecco granita

White Chocolate Cheesecake (v)

tonka bean ice cream, pistachio brittle

**Cheese**

a selection of cheeses, piccalilli, crackers, grapes, chutney

(v) suitable for vegetarians (ve) vegan (gf) gluten free (w) wine/ale recommendation for this dish

Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details

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.