

THE
DRAGON
AWARD WINNING PUB RESTAURANT

VEGETARIAN & VEGAN MENU

SMALL PLATES

MARINATED OLIVES (ve)(gf)
artichoke, sun blushed tomato
£3.25



HOUSE BREADS (ve)
beetroot chutney, rapeseed oil dip
£3.50

SMOKED RED PEPPER HUMMUS (ve)
toasted chickpeas, homemade bread
£3.95



ROASTED BEET TACO (ve)
avocado, tomato, coriander
£5.50

BATTERED FIELD MUSHROOMS (ve)
onion jam, parsley
£4.95

MAINS

LENTIL BOLOGNAISE (ve)
courgette spaghetti, pine nuts, rocket salad
£12.95

CHICK PEA, TOMATO & BASIL SALAD (ve)
spinach, toasted sesame seeds, balsamic dressing
£11.95



NUT ROAST (ve)
charred lime, quinoa salad, sweet potato fries, saffron dressing
£12.95

VEGAN SUNDAY ROAST (Sundays only) (ve)
nut roast, roast potatoes, steamed greens, cauliflower, red cabbage, root vegetables, gravy
£14.95

SANDWICHES

sandwiches served with salad & skin on fries with a choice of farmhouse white or brown bread, gluten free roll or wrap

Served 12.00 - 5.30pm All £7.50

SMOKED CHEDDAR (gfo)(v)
slaw, baby gem

BEETROOT SALAD (gfo)(ve)
beetroot chutney, rocket

HALLOUMI & RED PEPPER HUMMUS (gfo)(v)
rocket

DESSERTS

CHOCOLATE BROWNIE (ve)
chocolate sauce, chocolate sorbet
£5.95

BANANA SPLIT (ve)
ice cream, toffee sauce, banana crisps
£6.95

SELECTION OF SORBETS AND FRUIT (ve)
£5.50

(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.