

Food is fresh and will keep refrigerated for 3 day..

STARTERS *all (f)*

Honey and cider glazed pigs in blankets	£4 ⁵⁰
Soup of the day (v)	£3 ⁰⁰
house breads, flavoured butter	
Crispy halloumi (v)(gf)	£3 ⁵⁰
aioli, parsley dressing, salsa	
House breads and hummus (v)	£3 ⁰⁰
freshly baked house breads, whipped butter, onion jam, black garlic hummus	
Malabar lamb cutlets (gf)	£5 ⁰⁰
red onion bhaji, yoghurt dressing	
Boston "beans on toast"	£3 ⁰⁰
house sourdough, chorizo jam, cheddar crumble	
Burnt beef brisket tips (gf)	£4 ⁰⁰
kansas bbq sauce, crispy onions	
Marinated olives (ve)	£3 ⁰⁰
basil and olive oil	

SHARER PACKS

Baked camembert	£9 ⁹⁵
artisan breads, flavoured oil, butter, house marinated olives, chutney	

SIDES

Thyme and parmesan dauphinoise potatoes	£2 ⁰⁰
Real yorkshire puddings x2	£1 ⁰⁰
Beef dripping mashed potato (gf)	£2 ⁰⁰
Braised red cabbage (ve)(gf)	£1 ⁵⁰
Hasselback potatoes (v)(gf)	£1 ⁵⁰
Mushy peas (ve)(gf)	£1 ⁵⁰
House slaw (v)(gf)	£1 ⁵⁰
House salad (v)(gf)	£2 ⁵⁰
Buttered green veg (v)(gf)	£2 ⁰⁰
Honey roasted parsnips (v)(gf)	£2 ⁰⁰

SAUCES ^{300ml}

Proper chicken gravy	£1 ⁵⁰
Roast beef gravy	£1 ⁵⁰
Peppercorn sauce	£2 ⁵⁰
Blue cheese sauce	£2 ⁵⁰

All cooking instructions included.

MAINS *all (f)*

Squash and mushroom risotto (gf)(v)	£7 ⁰⁰
sage and tomato pesto, toasted pumpkin seeds	
Tuscan butter chicken breast	£8 ⁰⁰
red pesto and spinach linguini, charred tenderstem broccoli	
Lamb shank	£8 ⁰⁰
rosemary and mint jus, hasselback potatoes, honey roast carrots	
Beef bourguignon (gf)	£8 ⁰⁰
feather blade beef steak, beef dripping mash, honey roast parsnip, bourguignon sauce	
Red pesto and spinach linguini (v)	£7 ⁰⁰
charred tender stem broccoli, parsley dressing	
Sea bass and prawn risotto (gf)	£8 ⁰⁰
pan-fried prawns and sea bass, squash risotto, tomato pesto, toasted pumpkin seeds	

ALL BUTTER PASTRY PIES

all £8⁰⁰

Slow braised steak and ale
mashed potato, braised red cabbage, gravy
Pot roast chicken and ham pie
mashed potato, braised red cabbage, gravy
Lancashire cheese and onion pie
hasselback potatoes, braised red cabbage, black bomber sauce

DESSERTS

Selection of cheese	£5 ⁰⁰
celery, grapes, chutney and biscuit	
Chocolate fudge cake	£6 ⁰⁰
double chocolate sponge, dark chocolate fudge, chocolate sauce	
Gingerbread sticky toffee pudding	£5 ⁰⁰
butterscotch sauce, walnut crunch	
Double chocolate christmas pudding	£6 ⁰⁰
brandy sauce, sour cranberry	
Orange marmalade bread and butter pudding	£5 ⁰⁰
white chocolate custard, glazed orange	
DESSERT GRAZING BOX	£14 ⁹⁵
<i>for 2 people to share</i>	
Gingerbread sticky toffee pudding, double chocolate christmas pudding, marmalade bread and butter pudding, double chocolate fudge cake, chocolate fudge, chocolate sauce, brandy butter, white chocolate custard	

PLEASE ORDER YOUR TAKEOUT AT THEDRAGONATWILLINGTON.CO.UK
CLICK 'BOOK A TABLE/TAKEOUT' AND FOLLOW THE TAKEOUT STEPS

(ve) vegan (veo) vegan option available (v) suitable for vegetarians (gf) gluten free (f) suitable for freezing

Most of our dishes can be adapted to a gluten free option, please ask for details

Nuts, allergies and dietary requirements: We can not guarantee our food products are nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or dietary requirements please ask a member of staff to see our recipe book.