



THE
DRAGON
WILLINGTON

MAIN MENU

*Welcome back, it's
great to see you again!*

HOW TO ORDER

You can now order from your app to your table!

Simply follow the instructions below:

1. Download the Bespoke Inns smartphone app (using the QR codes shown)
2. Register your details including a payment card
3. Click – Order to Table
4. Select 'The Dragon' and enter your table number
5. Select from the menu and pay with your registered card and we will bring your order to you.

Please specify any allergies or dietary requirements in the comments section upon placing your order.

*Download
our app* 



IPHONE
APP STORE



ANDROID
GOOGLE PLAY

SMALL PLATES

3 FOR 15.⁹⁵

CORNISH CRAB & CHARRED SWEETCORN TACOS	6. ⁹⁵
pickled cucumber, avocado mayonnaise, lime and coriander	
PORK BELLY ENDS (gf)	6. ⁵⁰
ponzu glaze, spring onion, pickled chilli	
“DFC” DRAGON FRIED CHICKEN (gf)	6. ⁹⁵
buttermilk fried chicken, house seasoning, southern baked beans	
BAKED FETA (gf)(v)	6. ⁵⁰
ripe tomato and olive salsa, ciabatta	
HUMMUS & OLIVES (ve)	5. ⁹⁵
roasted garlic hummus, lemon and herb marinated olives, ciabatta	
HALLOUMI FRIES (v)(gf)	6. ⁹⁵
garlic aioli, spiced tomato dressing	
HOUSE SOUP (v)	5. ⁹⁵
homemade soup, house bread, flavoured butter	
GAMBAS BRAVAS (gf)	7. ⁹⁵
king prawns in garlic butter, fried potato, bravas sauce, aioli	
GARLIC & CHEESE DOUGH BALLS (v)	5. ²⁵
red onion jam	

MAINS

FISH & CHIPS (gf)	13. ⁹⁵
mushy peas, hand cut chips, lemon, tartare sauce	
CHESTNUT MUSHROOM & GARDEN PEA CARBONARA (v)	12. ⁹⁵
parmesan and thyme crust, watercress, parmesan oil	
ADD CHICKEN	3. ⁰⁰
ADD SMOKED SALMON OR HALLOUMI	2. ⁵⁰
BRAISED BEEF & ALE PIE	13. ⁹⁵
buttered mash potato, crushed garden peas, roasting gravy	
POT ROASTED CHICKEN & HAM PIE	13. ⁹⁵
buttered mash potato, crushed garden peas, roasting gravy	
LANCASHIRE CHEESE & ONION PIE (v)	12. ⁹⁵
buttered mash, crushed garden peas, kale sauce	

SALADS

CHARRED RED PEPPER NIÇOISE SALAD (v)	11. ⁹⁵
baby gem, fine beans, cherry tomato, marinated new potatoes, fava beans, boiled egg, niçoise dressing	
ADD CHICKEN	3. ⁰⁰
ADD SMOKED SALMON OR HALLOUMI	2. ⁵⁰
SATAY PRAWN POKE BOWL	14. ⁹⁵
king prawns, peanuts, wholemeal rice, pickled cucumber, red chilli, spring onions, satay dressing	

BURGERS

ALL BURGERS ARE SERVED WITH SKIN ON FRIES AND HOUSE SLAW.

HOUSE	12. ⁹⁵
tori and ben's beef pattie, smoked bacon, monterey jack cheese, burger sauce, gherkin, tomato, gem lettuce, tennessee bun	
DIRTY REUBEN	13. ⁹⁵
tori and ben's beef pattie, pulled bbq ham, smoked streaky bacon, Monterey jack cheese, gherkins, burger sauce, tomato, lettuce	
BUTTERMILK FRIED CHICKEN	12. ⁹⁵
buttermilk fried chicken breast, house seasoning, tomato, gem lettuce, nacho cheese sauce, pickled red onion, brioche bun	
CHARGRILLED HALLOUMI & RED PEPPER (v)	12. ⁹⁵
chargrilled halloumi, roasted red pepper, tomato, gem lettuce, aioli, brioche bun	

GRILLS

10oz CHARGRILLED GAMMON STEAK (gf)	13. ⁹⁵
hand cut chips, free range eggs, spiced pineapple chutney	

DRY AGED STEAKS

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.

10oz RUMP (gf)	15. ⁹⁵
9oz RIBEYE (gf)	21. ⁹⁵
8oz FILLET (gf)	24. ⁹⁵

ALL STEAKS ARE SERVED WITH HAND CUT CHIPS, MINI-CAESAR AND SUN BLUSHED TOMATOES.

SAUCES & EXTRAS

PEPPERCORN SAUCE (gf)	3. ⁵⁰
BLUE CHEESE SAUCE (gf)	3. ⁵⁰
PICKLED ONION RINGS (gf)(ve)	3. ⁹⁵

SIDES

HAND CUT CHIPS (ve)(gf)	3. ⁵⁰
SKIN ON FRIES (ve)(gf)	3. ⁵⁰
HOUSE SALAD (v)	3. ⁹⁵
PICKLED ONION RINGS (ve)(gf)	3. ⁹⁵
BUTTERED SUMMER GREENS (v)(gf)	3. ⁵⁰

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, 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.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH SKIN ON FRIES AND HOUSE SLAW ON A CHOICE OF FARMHOUSE WHITE, GRANARY OR SEEDED WRAP.

DRAGON TOASTED CLUB	9. ⁹⁵
grilled chicken breast, crushed avocado, smoked streaky bacon, lettuce, tomato, aioli	
BATTER FISH FINGERS	9. ⁹⁵
gem lettuce, tartare sauce	
SMOKED CHEDDAR & RED ONION (v)	8. ⁹⁵
beef tomato, rocket, red onion jam	
ROAST BEEF & HORSERADISH	9. ⁵⁰
rocket, horseradish sour cream	
FREE RANGE EGG & SALAD CREAM (v)	8. ⁵⁰
pickled cucumber, gem lettuce	

*Not into desserts?
We dare you to try these ↘*

DESSERT COCKTAILS

RAZZBARETTO	8. ⁹⁵
vanilla ice cream, crème de cassis, amaretto, angostura bitters, whipped cream	
CHOCOLATE SURPRISE	8. ⁹⁵
vanilla ice cream, oreo biscuit, baileys, vodka, crème de menthe, whipped cream	
STRAWBERRY DAIQUIRI	7. ⁹⁵
bacardi, strawberry, lime	
ICED PASSION	8. ⁹⁵
bombay sapphire, passoa, passion fruit, pineapple, strawberry	

DESSERTS

KEY LIME PIE	6. ⁹⁵
honey whipped cream, lime	
STRAWBERRY'S & CREAM PANNA COTTA (gf)	7. ⁹⁵
vanilla bean panna cotta, summer strawberries, clotted cream	
BAKED CHOCOLATE CHEESECAKE (v)	7. ⁹⁵
dark chocolate ganache, cookie biscuit base	
PEACH MELBA FLOAT (gf)(v)	8. ⁹⁵
poached peach, homemade vanilla ice cream, strawberries, prosecco, flaked almonds	
HOMEMADE ICE CREAMS (gf)(v)	5. ⁹⁵
fudge, berries	
CHEESE SLATE	8. ⁹⁵
biscuit, pickled celery, grapes, red onion chutney	

SET MENU

TABLES MUST BE BOOKED BETWEEN
12NOON - 6PM AND VACATED BY 7.30PM
MONDAY - SATURDAY 2 / 3 COURSES 12.⁹⁵ / 14.⁹⁵

STARTERS

"DFC" DRAGON FRIED CHICKEN (gf)
buttermilk fried chicken, house seasoning,
southern baked beans

BAKED FETA (gf)(v)
ripe tomato and olive salsa, ciabatta

HOUSE SOUP (v)
homemade soup, house bread, flavoured butter

GARLIC & CHEESE DOUGH BALLS (v)
red onion jam

MAINS

FISH & CHIPS (gf)
mushy peas, hand cut chips, lemon, tartare sauce

**CHESTNUT MUSHROOM &
GARDEN PEA CARBONARA (v)**
parmesan and thyme crust, watercress, parmesan oil
ADD CHICKEN 3.⁰⁰, SMOKED SALMON OR HALLOUMI 2.⁵⁰

POT ROASTED CHICKEN & HAM PIE
buttered mash potato, crushed garden peas,
roasting gravy

10oz CHARGRILLED GAMMON STEAK (gf)
hand cut chips, free range eggs, spiced pineapple chutney

DESSERTS

KEY LIME PIE
honey whipped cream, lime

STRAWBERRY'S & CREAM PANNA COTTA (gf)
vanilla bean panna cotta, summer strawberries, clotted cream

HOMEMADE ICE CREAMS (gf)(v)
fudge, berries

SUNDAY MENU

2 / 3 COURSE 19.⁹⁵ / 24.⁹⁵ SERVED 12NOON UNTIL 8PM

STARTERS

PICK FROM ANY SMALL PLATE

MAINS

ALL ROASTS ARE SERVED WITH BEEF DRIPPING ROAST POTATOES,
HOMEMADE YORKSHIRE PUDDINGS, CAULIFLOWER CHEESE,
SPRING GREENS, MAPLE AND THYME ROASTED CARROTS,

ROAST RIBEYE OF DERBYSHIRE BEEF
roasting gravy

CIDER BRINED LOIN OF PORK
roasting gravy, apricot and rosemary stuffing

LEMON & THYME CHICKEN BREAST
roast chicken gravy, apricot and rosemary stuffing

DRAGON PLATTER 3.⁰⁰ SUPP
beef, pork, chicken with all the trimmings

DESSERTS

PICK FROM ANY DESSERT (CHEESE 2.⁰⁰ SUPP)