PSYCHIC NIGHT

WITH EILEEN PROCTOR

Menu

MAIN

Slow braised beef & ale pie
Braised red cabbage, mash potato, gravy

Baked salmon (gf)
Crushed new potatoes, tenderstem broccoli, shellfish hollandaise

Roasted squash risoni (v)(veo)
Toasted seeds, fried sage, apple

DESSERT

Cherry & almond frangipane tart (v)
Cherry compote, almond ice cream

White chocolate panna cotta (gf)
Mango sorbet, passion fruit, puffed rice

Sticky toffee pudding (v)
Salted caramel sauce, vanilla ice cream

Tues 20th Jan
2 Courses 35.99

THE DRAGON WILLINGTON

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE
(VO) VEGETARIAN OPTION AVAILABLE (VEO) VEGAN OPTION AVAILABLE (GFO) GLUTEN FREE OPTION AVAILABLE

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. 100% OF THIS SERVICE CHARGE IS SHARED BETWEEN OUR STAFF. SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.

THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.