

SMALL PLATES

PRAWNS ON TOAST

greenland prawns, charred ciabatta, shredded gem, avocado mayonnaise, cherry tomatoes

PORK BELLY ENDS (gf)

ponzu glaze, spring onion, pickled chilli

“DFC” DRAGON FRIED CHICKEN (gf)

buttermilk fried chicken, house seasoning, southern baked beans

LEMON & BASIL BURRATA (v)

italian burrata, heritage tomatoes, chive aioli, balsamic

HUMMUS & OLIVES (ve)

roasted garlic hummus, lemon and herb marinated olives, ciabatta

BUTTERMILK HALLOUMI & CAJUN SWEET POTATO WEDGES (v)

crisp halloumi, cajun wedges, garlic dressing, tomato salsa

HOUSE SOUP (v)

homemade soup, house bread, flavoured butter

GAMBAS BRAVAS (gf)

king prawns in garlic butter, fried potato, bravas sauce, aioli

GARLIC & CHEESE DOUGH BALLS (v)

red onion jam

MAINS

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

ALL ROASTS ARE SERVED WITH BEEF DRIPPING ROAST POTATOES, HOMEMADE YORKSHIRE PUDDINGS, CAULIFLOWER CHEESE, SPRING GREENS AND RED CABBAGE.

CHESTNUT MUSHROOM & GARDEN PEA CARBONARA (v)

parmesan and thyme crust, watercress, parmesan oil

ADD CHICKEN OR HALLOUMI 3.⁰⁰

FISH & CHIPS (gf)

mushy peas, hand cut chips, lemon, tartare sauce

10oz RUMP (gf) 5.⁰⁰ SUPP

hand cut chips, mini caesar and sun blushed tomatoes

PAN-FRIED SEA BASS

crushed new potatoes, mussel and clam chowder

DESSERTS

KEY LIME PIE

blueberries, chantilly cream

STRAWBERRIES & CREAM PANNA COTTA (gf)

vanilla bean panna cotta, summer strawberries, clotted cream

CHOCOLATE CHEESECAKE (v)

dark chocolate ganache, cookie biscuit base

ORANGE & HONEY CAKE

raisin crumb, vanilla seed ice cream, honey tuile

HOMEMADE ICE CREAMS (gf)(v)

fudge, berries

CHEESE SLATE 2.⁰⁰ SUPP

biscuit, pickled celery, grapes, red onion chutney

BREADS

ALL SERVED WITH A CHOICE OF FARMHOUSE WHITE OR WHOLEMEAL BREAD, OR A GLUTEN FREE ROLL - UNLESS STATED

ROAST BEEF & HORSERADISH 9.⁹⁵

roast potatoes, yorkshire pudding, gravy

LEMON & THYME

CHICKEN & STUFFING 9.⁹⁵

roast potatoes, gravy, yorkshire pudding

CIDER BRINED LOIN OF

PORK & STUFFING 9.⁹⁵

roast potatoes, gravy, yorkshire pudding

SMOKED CHEDDAR & RED ONION (v) 8.⁹⁵

beef tomato, rocket, red onion jam

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*



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APP STORE



ANDROID
GOOGLE PLAY

(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.