

BEL & THE DRAGON

SUNDAY LUNCH

October 2017

DRINKS		TO NIBBLE	
The Bel Bloody Caesar (cr)	£8	Great Greek Pistachios (n)	£4
Sipsmith London Cup	£6/18	Big Green Olives	£4
Laurent-Perrier Brut	£12	Crispy Whitebait (f/g)	£6
Laurent-Perrier Rosé	£15	Pink Peppercorn Squid, Sweet Chilli Jam (g/mo)	£9

STARTERS

Roasted Red Pepper & Tomato Soup Sunflower Seed Grissini (c/g/e/mi)	£6	Marinated Beetroot & Creamy Burrata Basil Pesto & Toasted Pine Nuts (su/mi/n)	£8
Poached Duck Egg & Avocado Bacon Chutney & Hollandaise (e/mi/su/c)	£9	Atlantic Prawn Cocktail & Little Gems Sweet Paprika & Japanese Mayonnaise (cr/e/f/m)	£11
Salad of Duck, Spring Onion & Radishes Sesame & Pomegranate Dressing (se/m/su)	£10/15	Seared Cornish Scallops Pea Purée & Crispy Pancetta (mo/si/su/mi)	£14/21

MAINS

Fish of the Day Local Market Vegetables (f)	MVP	Cornish Hake & Spicy Chorizo Fragola, Sweetcorn & Sundried Tomatoes (f/e/mi/g)	£16
Wild Rocket & Parmesan Risotto Extra Virgin Olive Oil (mi/c)	£9	Chargrilled Hereford Ribeye Steak Celery Salted Fries & Sauce Béarnaise (c/mi/e/su)	£24
Roasted Atlantic Sea Bass Shaved Fennel, Lime & Crispy Samphire (g/f)	£16	Marinated Veal Chop Rosemary Butter & Sage (su/mi/c)	£33

OUR SUNDAY ROASTS

Roasted Rib-Eye of Beef Yorkshire Pudding Fresh Horseradish (g/mi/su/c/e) £19	Whole Sussex Roast Chicken Sage & Onion Stuffing Bread Sauce (g/mi/su/c/e) £44 (4 persons)	Roasted Suckling Pig Crispy Crackling Spiced Apple Chutney (g/mi/su/c/e) £19
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All dishes served with Thyme & Duck Fat Roasted Potatoes, Lots of Green Vegetables & Braised Jus

SIDE ORDERS - £4

Crunchy Chilli Broccoli | Cauliflower, Smashed Garlic & Pecorino (mi)
Savoy Cabbage & Streaky Bacon | Sweet Potato Fries
50:50 Mash (mi/c) | Baby Spinach, Sweetcorn & Avocado Salad (su/m)

It's not always possible to list every ingredient used on our menu, so please refer to this guide and feel free to ask one of our team if you require further assistance. Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and pistachio nuts are offered freely throughout the restaurant. If you have any specific allergies or concerns, let us know and we'll do our best to help.

ALLERGENS

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery/Celeryiac | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya
(se) Sesame Seeds | (cr) Crustaceans | (mo) Molluscs | (su) Sulphur Dioxide | (pn) Peanuts

Optional Service Charge 12.5%