

# DRAGON

## Small

Roast pumpkin pistou soup. Topped with root vegetable crisps and sourdough (**vegan**) £5.50

Creamy garlic & herb mixed mushrooms on toast. Topped with fresh herb leaf (**veg**) £7.50

Spanish chicken liver & chorizo. In paprika & sherry cream sauce with toasted sourdough £8.50

Grilled goats cheese crostini. On honey roasted walnuts & fig roquette salad (**veg**) £8.00

Trio of salmon. Dill gravlax, hot smoked salmon & salmon mousse with pickled celeriac & sourdough toast £9.50

## Sharing

Baked camembert fondue.

*Cured meats or vegetable crudités* with bread £10

Cheese board selection with chutney & biscuits £10

Charcuterie board with pickles, chutney & fresh bread £10

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## LARGE

Roasted seasonal turkey breast. Stuffed with cranberry, chestnut, sage & pork on Christmas bubble & squeak. With rich gravy £15.50

Salmon & brie en crouete. With prawn bisque & pan-fried vegetables  
£16.50

Roasted butternut, chestnut, red onion & cranberry filo parcel. With spiced red pepper sauce & pan-fried winter vegetables (**vegan**) £14.50

Pan-fried bavette steak. With blue cheese sauce, fries & roquette salad  
£19.00

House 6oz lean beef cheese burger with coleslaw, fries & salad  
£12.50

*or*

Vegan jackfruit burger with vegan coleslaw, fries & salad  
£12.50

For pizzas and/or desserts please ask a member of staff