

SUNDAY MENU

2 / 3 COURSES | 25.99 / 30.99

SMALL PLATES

TOMATO & MOZZARELLA BRUSCHETTA (V)(GFO)
Basil pesto, grilled sourdough, confit garlic

**SWEET & SOUR
FRIED CHICKEN (GF)**
Peppers & onions

GRIDDLED PEACH (V)(GFO)
Whipped ricotta, pistachio, hot honey,
rocket, croutes

SALMON & HADDOCK FISHCAKE (GF)
Dill & caper hollandaise, pickled cucumber

CHICKEN WONTON SOUP
Coconut broth, coriander, chilli

MAINS

ALL ROASTS SERVED WITH CHIVE MASHED POTATOES, STEAMED VEGETABLES & CAULIFLOWER CHEESE.

PREMIUM ROAST BEEF (GFO) (4.00 SUPP)
Roast ribeye of Derbyshire beef, roast potatoes, Yorkshire pudding, roasting gravy

**LEMON & THYME
CHICKEN BREAST (GFO)**
Sage & onion stuffing, roast potatoes,
Yorkshire pudding, roasting gravy

TOM YUM SALMON (GF)
Steamed jasmine rice, tom yum sauce,
pickled carrot, coriander

**THE DRAGON PLATTER
(GFO) (3.00 SUPP)**
Roast chicken, beef & pork with sage
& onion stuffing, roast potatoes,
Yorkshire pudding, roasting gravy

GLAZED PORK BELLY (GFO)
Sage & onion stuffing, roast potatoes,
Yorkshire pudding, roasting gravy

ROAST DERBYSHIRE BEEF (GFO)
Roast potatoes, Yorkshire pudding,
roasting gravy

**COURGETTE, MUSHROOM
& SPINACH GNOCCHI (VE)**
Sun-blushed tomatoes,
salsa verde, rocket

**WHITE CHOCOLATE & PISTACHIO
CHEESECAKE**
Mascarpone cheese, fresh raspberry

STRAWBERRIES & CREAM TRIFLE
Fresh strawberries, vanilla custard, sherry cream,
sponge, basil

STICKY TOFFEE PUDDING (V)
Salted caramel sauce, vanilla ice cream

ICE CREAM SELECTION (V)
Berry compote, house fudge

CHEESE PLATE (GFO) (3.00 SUPP)
Chutney, grapes, selection of biscuits

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.

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

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. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Please scan here



to view allergens



THE DRAGON

WILLINGTON

MARINATED MOZZARELLA

& OLIVES (v)(GF)

Sun-blushed tomatoes, basil 5.99

GARLIC BAGUETTE (v)(GFO)

Garlic & herb butter 7.99

ADD CHEESE +1.50

SNACKS

TRUFFLE HONEY-BAKED CAMEMBERT (v)(GFO)

IDEAL FOR 2

Onion chutney, charred flatbread 15.99

MINI CHORIZOS

Honey & red wine 7.99

SUN-DRIED TOMATO HUMMUS

(v)(VEO)(GFO)

Basil pesto, garlic croutes 6.99

CHARRED FLATBREAD (VE)

Rosemary oil, balsamic, sea salt 5.99

SANDWICHES

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

ROAST BEEF & HORSERADISH

Roast potatoes, Yorkshire pudding,
gravy (GFO) 15.99

LEMON & THYME CHICKEN & PORK STUFFING

Roast potatoes, Yorkshire pudding,
gravy (GFO) 14.99

GLAZED PORK BELLY

Roast potatoes,
Yorkshire pudding, gravy
(GFO) 14.99

THE ITALIAN JOB (v)

Mozzarella, sliced tomatoes, basil pesto, rocket,
choose fries or chunky chips 13.99

CORONATION PRAWN

Prawns, coronation sauce, shredded lettuce, cucumber,
choose fries or chunky chips 15.99

SIDES

ROAST POTATOES & GRAVY

(GF) 4.50

CHUNKY CHIPS (VE)(GF) 4.50

BUTTERED GREENS

(v) 4.50

YORKSHIRE PUDDING & GRAVY 4.50

FRIES (VE)(GF) 4.50

CAULIFLOWER CHEESE

(v)(GF) 4.50

MINI CAESAR

(v)(GFO) 4.99

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