



GREEN DRAGON

<i>For the Table</i>	Selection of breads - sourdough and focaccia, olive oil & English butter - v 719kcal	4.95	Red pepper tapenade, baba ganoush, olives, grilled flatbread - vg 659kcal	7.50
	Roasted garlic & tomato crostini with Hereford Hop cheese - v 488kcal	5.50	Provençal olives - vg 304kcal	4.75

<i>Bar Bites</i>	Thai style calamari, yellow pepper & ginger dipping sauce 184kcal			7.25
	Spiced lamb sausages, apricot harissa yoghurt 367kcal			5.50
	Padrón peppers, cider vinegar, crispy onions - vg 144kcal			4.95
	Frickles with 6X mustard mayo - v 473kcal 6X mustard vegan mayo available - vg			5.75

<i>Starters</i>	Soup of the day, warm sourdough - v 458kcal			6.00
	Grilled Cornish mackerel, heritage tomato salad, lovage pesto 608kcal / 1161kcal			8.95 / 14.95
	Twice baked Hereford Hop cheese soufflé with celeriac, apple & parsley salad - v 699kcal			8.50
	Watermelon, vegan feta, peanut and mint salad - vg 486kcal			7.75
	Fabulous Catch Cornish crab cake, smoked chilli jam, lemon dressed leaves, pickled cucumber 300kcal			8.50
	Coronation chicken terrine, lime pickle yoghurt, golden raisins, crostini 408kcal			7.00

<i>Sharers for Two</i>	Charcuterie board, balsamic onions, olives and roasted garlic & tomato crostini with Hereford Hop cheese 1119kcal	18.75	Grazing board - spiced lamb sausages, Thai style calamari, Padrón peppers 675kcal	15.75
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<i>Mains</i>	6X Gold beer battered haddock with chips, minted crushed peas, tartare sauce, lemon 1052kcal / 1379kcal Add curry sauce 99kcal 1.00			9.50 / 15.25
	Smoked Wiltshire ham, free range eggs, pineapple & chilli chutney, chips 704kcal / 1003kcal			9.50 / 13.50
	Crispy Wiltshire pork belly, cannellini beans in a caper gremolata, roasted courgettes and garden radish 1311kcal			16.75
	6X & steak pie served with seasonal greens, your choice of creamy mash or chips, and gravy 2178kcal			15.50
	The Henry - our signature beef burger, Cheddar cheese, baby gem, tomato, gherkins, Henry's IPA onion relish, our burger sauce, skin on fries, coleslaw and dill pickle 1400kcal Add smoked streaky bacon 194kcal 1.50			14.95
	Panko breaded portobello mushroom burger, halloumi, sweet chilli mayo, baby gem, sweet red peppers, skin on fries and coleslaw - v 1342kcal			13.00
	8oz rump steak 1446kcal			22.50
	8oz sirloin steak 1615kcal			28.50
	<i>Our steaks are dry aged for 28 days and served with slow cooked plum tomato, flat mushroom, 6X Gold beer battered onion rings, chips and your choice of sauce: Peppercorn 176kcal, Béarnaise, 199kcal Blue cheese 175kcal</i>			

<i>Lighter Dishes</i>	Fabulous Catch smoked mackerel, beetroot & horseradish fishcakes, poached egg, saffron pickled fennel, dill vinaigrette <i>547kcal</i>		15.25
	Pea & shallot ravioli, crushed peas, pea velouté, pea shoots, crispy onions - vg <i>716kcal</i>		14.75
	Lebanese fattoush salad with baba ganoush, sumac croutons and yoghurt & mint dressing - vg <i>300kcal</i> Add lamb kofte glazed in pomegranate molasses <i>294kcal</i>	2.00	11.50
	Asian soba noodles, pickled ginger, roasted pak choi - vg <i>460kcal</i> Add char siu chicken <i>171kcal</i> Add grilled prawns <i>99kcal</i>	3.00 3.75	12.95
	Caesar salad, vegetarian parmesan style cheese with croutons <i>415kcal</i> Add chicken and bacon <i>4.00 296kcal</i> Add halloumi and olives <i>3.50 489kcal</i>		11.50
<i>sides</i>	Skin on fries - v <i>487kcal</i> Add cheese <i>205kcal</i>	50p	4.25
	Chips - v <i>433kcal</i> Add cheese <i>205kcal</i>	50p	4.50
	Buttered Cornish new potatoes - v <i>77kcal</i>		3.75
	Garlic bread - v <i>480kcal</i> Add cheese <i>685kcal</i>	50p	4.00
	6X Gold beer battered onion rings - v <i>241kcal</i>		4.50
	Seasonal greens - v <i>112kcal</i> Ask our team to make this vegan - vg		3.25
	House dressed salad - vg <i>113kcal</i>		4.50
	Coleslaw - v <i>232kcal</i>		3.25
	Mojo slaw - vg <i>178kcal</i>		3.25
<i>sandwiches</i>	<i>Available during lunchtime service hours Monday - Saturday. Served with skin on fries and on your choice of white, granary bread or a wrap unless otherwise stated.</i>		
	Homemade 6X Gold beer battered fish goujons, baby gem and tartare sauce <i>1025kcal</i>		8.75
	Wookey Hole Cheddar cheese & tomato toastie <i>1161kcal</i>		8.50
	Smoked Wiltshire ham and 6X mustard mayo <i>761kcal</i>		8.25
	Vegan feta, mixed herb chermoula and heritage tomato wrap - vg <i>780kcal</i>		8.25
	Char siu chicken & mojo slaw wrap <i>631kcal</i>		8.50
<i>Desserts</i>	Traditional summer pudding, rhubarb & rosehip ice cream - vg <i>696kcal</i>		7.00
	Vanilla & white chocolate crème brûlée, strawberry & mint salsa - v <i>483kcal</i>		7.00
	Homemade chocolate brownie, chocolate sauce, white chocolate ice cream - v <i>1085kcal</i>		6.70
	Caramelised lemon tart, blackcurrant sorbet - v <i>524kcal</i>		6.95
	Salted caramel roulade, banoffee ice cream - v <i>558kcal</i>		6.60
	Eton mess peach melba - v <i>425kcal</i>		5.95
	Posh toffee ice cream affogato, shortbread - v <i>218kcal</i>		4.95
	Artisan British cheese board - Wookey Hole Cheddar, Somerset Brie, Blue Vinny, Henry's IPA onion chutney, biscuits & breads <i>899kcal</i>		9.00
Choose from our selection of Purbeck ice creams and sorbets - v Ask one of our team for the range, maximum calories per 80g scoop: Ice cream <i>278kcal</i> Sorbet <i>172kcal</i> 1 scoop 2.25 2 scoops 3.75 3 scoops 5.25			

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sunday

We are proud to offer Sunday roasts every week, ask our team for our Sunday menu. Book now to reserve your table.

As a proud independent family regional brewer and pub company, we work with partners who share and support our values.
We are committed to reducing food waste and are signed up to the government initiative 'Step up to the plate'.
Please have a look on our website for more information.

Government guidelines: adults need around 2000 kcals a day.

GLUTEN FREE MENU AVAILABLE.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) = vegan option.

All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability. We reserve the right to withdraw/change offers (without notice), at any time.

