



GREEN DRAGON

While you wait

Rustic bread with balsamic vinegar and olive oil - v	£4.00
Marinated green olives with sun-blushed tomatoes - v	£4.50
Pork pie with piccalilli	£5.25
Cotswold Nduja spicy salami on toasted bread	£5.00

Starters

Homemade soup of the day with rustic bread - v	£6.00
Ham hock terrine with pickled vegetable and rustic bread	£7.25
Prawn and smoked salmon cocktail with a Bloody Mary dressing	£8.50
Mushrooms sautéed with shallots, garlic and parsley with a creamy Stilton sauce and toasted focaccia fingers - v	£6.75
Salt and pepper squid with Asian slaw, lime, chilli and ginger dipping sauce	£7.75
Thai chicken patties with crunchy salad and sweet chilli sauce	£7.00
Panko crispy goat's cheese with apple and celeriac slaw and cranberry relish - v	£7.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	£12.50
Smoked fish board of mackerel, trout and salmon with a lemon, sour cream, chive dip and rustic bread	£17.00
Butchers board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread	£15.00

Mains

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	£13.50 / £8.00
Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - <i>Please ask for today's flavour</i>	£12.50 / £7.50
Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v - <i>Add free-range chicken for an extra £4.00</i>	£12.50 / £7.50
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	£13.00 / £7.50
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	£13.00
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	£14.50
Pan-seared sea bass with chilli, lime and coriander noodles served with steamed bok choy and a honey, ginger and soy dressing	£16.50
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v	£12.00
10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - <i>Add a peppercorn, Béarnaise or Stilton sauce for £2.00</i>	£21.00
Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato	£14.00
Spiced honey glazed confit duck leg in a white bean and chorizo cassoulet with shredded sprouts	£15.00
Seasonal mixed game stew with bacon and thyme dumplings, seasonal greens and creamed potatoes	£14.95

Sides

Beer battered onion rings	£3.25	Garlic bread with cheese - v	£4.50
Chips - v	£3.25	House salad - v	£3.25
Chips with cheese - v	£4.25	Seasonal vegetables - v	£3.25
Garlic bread - v	£3.50	Sweet potato fries - v	£3.75

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with tomato, lettuce and tartare sauce	£7.25
Wiltshire ham and double Gloucester cheese with tomato and watercress	£7.50
Mature Cheddar cheese and chutney - v	£6.75
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	£7.50
Tuna mayonnaise and spring onion	£6.75

Puddings

All puddings £6.00

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v
- Chocolate brownie with chocolate sauce and ice-cream
- Seasonal fruit crumble with a crunchy oat topping and served with custard - v
- Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v
- Chocolate delice with crème fraîche and winter berry compote
- Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	£8.50
--	-------

Hot Drinks

Americano	£2.50	Double espresso	£2.75
Cappuccino	£3.00	Flat white	£3.00
Latte	£3.00	Hot chocolate	£3.25
Espresso	£2.25	Pot of tea	£2.75

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.

OCT18_WWM8436

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

