



GREEN DRAGON

While you wait

Halloumi chips with sweet chilli and rocket - v	£5.50
Mixed marinated olives - v	£4.75
Rustic bread with selection of flavoured butters	£4.75

Starters and Sharers

Prawn and smoked salmon cocktail with a Bloody Mary dressing	£8.25
Thai style crab cakes with sweet chilli and crispy fried greens	£7.75
Chicken satay with dressed leaves and peanut dipping sauce	£8.25
Portobello mushroom filled with spinach, ricotta and garlic crumb - v	£7.50
Homemade soup of the day with rustic bread - v	£5.95
Butchers board with pork pie, chicken liver pâté, honey mustard chipolatas, cornichons, real ale chutney and rustic bread	£15.50
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	£12.95
Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v <i>Add home-cooked ham for £2.00</i>	£12.95
Mezze board of toasted flatbread with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives	£15.50

Mains

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and fries - <i>Add cheese and bacon for £1.00 each</i>	£11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce	£13.95 / £8.95
Shortcrust pastry pie of the day with creamy mashed potatoes and buttered seasonal greens	£13.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	£12.50 / £8.50
Pan-fried sea bass fillet on a lemon, flaked crab and chilli risotto with asparagus and toasted pine nuts	£15.50
10oz Dry aged rump steak with mushroom, grilled tomato, fries and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for £2.00</i>	£20.95
Smoked trout and beetroot salad with horseradish crème fraîche and buttered new potatoes	£15.50
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - vg	£11.95 / £8.25
Barnsley lamb chop on a salad of sautéed potatoes, anchovy, sun-dried tomatoes, olive and crumbled feta with salsa verde	£17.50
Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - <i>please ask for today's flavour</i>	£12.95
Grilled chicken breast in a creamy Dolcelatte sauce served with buttered new potatoes and green beans	£14.50
Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato	£13.50
Battered chilli and garlic halloumi with pea purée, harissa mayo and skinny fries - v	£10.50

Sides

Beer battered onion rings - v	£3.75	Fries - v	£3.50
Seasonal vegetables - v	£3.50	Rustic garlic bread - v	£4.00
House salad - v	£3.50	Rustic garlic bread with cheese - v	£5.00
Chips - v	£3.50		

Sandwiches

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

Fish goujons with lettuce and tartare sauce	£7.75
Prawn and Bloody Mary mayonnaise	£7.75
Classic coronation chicken with toasted almonds	£7.75
Smashed avocado with spinach, lime, coriander, tomato and chilli jam - v	£6.75
Home-cooked ham and mature Cheddar with tomato and watercress	£8.25

Puddings

All puddings £6.50

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Apricot and sultana bread and butter pudding with vanilla custard - v

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Lemon meringue tartelette with lemon sorbet - v

Summer berry sundae with strawberry ice-cream, gin and tonic sorbet, summer berry compote, whipped cream and fresh berries - v

Chocolate brownie with chocolate sauce and vanilla ice-cream - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	£8.95
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Hot Drinks

Americano	£3.00	Flat white	£3.25
Cappuccino	£3.25	Hot chocolate	£3.50
Latte	£3.25	Pot of tea	£3.00
Espresso	£2.75	Speciality tea	£3.10
Double espresso	£3.25	Mocha	£3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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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. (vg) = vegan 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.

