



BEL & THE DRAGON
Boutique Country Inns

Welcome drink
Blanc de Noirs 2022

STARTER

Salmon rillete cured salmon & horseradish buttermilk
Paired with Skye's Chardonnay

MAINS

Spring lamb rack roasted courgettes, courgette purée, green olive
sauce & lamb bun
Paired with Luke's Pinot Noir

PUDDING

Lemon curd meringue pie raspberries
Paired with Leslie's reserve Gold N.V.



OPTIONAL SERVICE CHARGE 12.5%

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Allergens/Nutrition

