

THE DRAGON

WILLINGTON

MAIN MENU

SNACKS

MINI CHORIZOS

Hot honey 7.⁹⁹

GRILLED FLATBREAD

Sun-dried tomato hummus, basil pesto
(v) 6.⁹⁹

VEGETABLE SPRING ROLLS

Sweet chilli dipping sauce (ve) 6.⁵⁰

TRUFFLE HONEY-BAKED

CAMEMBERT (v)(GFO)

IDEAL FOR 2

Onion chutney, charred flatbread 15.⁹⁹

MARINATED

MOZZARELLA & OLIVES

Sun-blushed tomatoes, basil

(v)(GF) 5.⁹⁹

MAC & CHEESE BITES

Jalapeño dressing, parmesan, crispy
onions (v) 8.⁹⁹

3 for 24.⁹⁹

Small Plates & Snacks

Exc. Camembert. Exc. Saturdays from 5pm.

SMALL PLATES

TOMATO & MOZZARELLA BRUSCHETTA

Fresh mozzarella, marinated tomatoes,
basil pesto (GFO)(VEO) 9.⁹⁹

CHAR SUI PORK BITES

Crispy pork belly, char sui glaze,
spring onion, sesame (GFO) 10.⁹⁹

TAIWANESE BEEF NOODLES BROTH

Beef broth, rice noodles, pak choi,
chilli oil 10.⁹⁹

SMOKED MACKEREL NIÇOISE

Smoked mackerel, gem lettuce, egg,
olive, tomato (GF) 10.⁹⁹

BONELESS BUFFALO WINGS

Crispy boneless wings,
buffalo hot sauce, ranch dressing 11.⁹⁹

LEMON & HERB CALAMARI

Fried calamari pieces, lemon & herb
dressing, homemade tartar sauce 11.⁹⁹

STEAKS

GAMMON 10oz

Chunky chips, fried eggs,
pineapple chutney
(GF) 17.⁹⁹

DRY-AGED STEAKS

Dry-ageing is regarded as the best
way to concentrate the taste of the
meat & maximise the flavour.

FILLET 8oz (GF) 36.⁹⁹

RUMP 10oz (GF) 26.⁹⁹

RIBEYE 12oz (GF) 32.⁹⁹

Served with Caesar salad,
chunky chips, pickled onion rings
& your choice of sauce.

SAUCES & EXTRAS

Peppercorn sauce (GF) 4.⁵⁰

Béarnaise sauce (GF) 4.⁵⁰

Pickled onion rings (GF)(VE) 5.⁹⁹

CLASSICS

FISH & CHIPS

Mushy peas, chunky chips, lemon,
tartare sauce (GF) 17.⁹⁹

THAI SATAY SALAD

Asian slaw, satay dressing, crispy noodles,
roast peanuts, coriander (v)(VEO) 13.⁹⁹

ADD CHICKEN OR HALLOUMI + 2.⁵⁰

SLOW BRAISED BEEF & ALE PIE

Braised red cabbage, mash potato,
gravy 17.⁹⁹

SMOKED BACON CAESAR 12.⁹⁹

Gem lettuce, cherry tomato, croutons,
anchovies, Caesar dressing, parmesan (GFO)

ADD CHICKEN OR HALLOUMI + 2.⁵⁰

LARGE PLATES

FILLET STEAK STROGANOFF

Aged fillet steak, wild mushrooms,
stroganoff sauce, creamed potato
(GFO) 17.⁹⁹

SALMON & SPINACH

TAGLIATELLE

Baked salmon fillet, smoked salmon &
spinach tagliatelle, dill & caper dressing
17.⁹⁹

THAI VEGETABLE CURRY

Thai green sauce, broccoli, sugar snap,
aubergine, steamed rice, coriander
(VE) 15.⁹⁹

ADD CHICKEN OR HALLOUMI + 2.⁵⁰

TUSCAN CHICKEN

Grain-fed chicken breast, crushed
potatoes, spinach, sun-dried tomato,
basil pesto (GFO) 18.⁹⁹

BURGERS

HOUSE BURGER

Beef patty, American cheese, smoked
bacon, pickles, burger sauce (GFO) 16.⁹⁹

TRUFFLED BEEF STACK

Beef patty, slow cooked sticky beef,
cheese sauce, truffle mayo, crispy onions
(GFO) 17.⁹⁹

BUFFALO CHICKEN

Buttermilk fried chicken, buffalo hot
sauce, ranch dressing 17.⁹⁹

SPICY VEGAN

Vegan patty, vegan cheese,
sriracha mayo, house pickles, jalapeño
(VE) 16.⁹⁹

ALL BURGERS ARE SERVED WITH FRIES & HOUSE SLAW.
(NO HOUSE SLAW ON VEGAN BURGER)

SIDES

SMOKED BACON CAESAR (GFO) 4.⁹⁹

PARMESAN & TRUFFLE CHIPS (GF) 4.⁹⁹

CHUNKY CHIPS (VE)(GF) 4.⁵⁰

SKIN-ON FRIES (VE)(GF) 4.⁵⁰

PICKLED ONION RINGS (VE)(GF) 5.⁹⁹

BUTTERED GREENS (V) 4.⁵⁰

BREADS

All sandwiches and flatbreads are served with fries & house slaw. Sandwiches are served on a choice of farmhouse white or granary bread.

TRUFFLED BEEF FLATBREAD

Slow cooked sticky beef, cheese sauce, truffle mayo, crispy onions 15.⁹⁹

TOASTED BLT

Toasted bread, streaky bacon, lettuce, tomato, mayonnaise 14.⁹⁹

TOMATO & MOZZARELLA FLATBREAD

Marinated tomatoes, fresh mozzarella, basil pesto (V) 14.⁹⁹

FISH FINGER SANDWICH

Gem lettuce, tartar sauce (GFO) 14.⁹⁹

MATURE CHEDDAR & PICKLE SANDWICH

Rocket (V) 13.⁹⁹

DESSERTS

VANILLA & STRAWBERRY PANNA COTTA

Vanilla set cream, marinated strawberries, biscuit crumble (GFO) 9.⁹⁹

DARK CHOCOLATE & CHERRY CHEESECAKE

Chocolate cheesecake, soaked cherries, cherry ice cream 9.⁹⁹

STICKY TOFFEE PUDDING

Salted caramel sauce, vanilla ice cream (V) 8.⁹⁹

ICE CREAM SELECTION

Berry compote, house fudge (V) 8.⁹⁹

CHEESE PLATE

Chutney, grapes, selection of biscuits (GFO) 13.⁹⁹

Set Lunch

Monday - Thursday 12noon - 5pm

2 courses 15.⁹⁹ • 3 courses 20.⁹⁹

STARTERS

Tomato & mozzarella bruschetta

Fresh mozzarella, marinated tomatoes, basil pesto (GFO)(VEO)

Char sui pork bites

Crispy pork belly, char sui glaze, spring onion, sesame (GFO)

Smoked mackerel Niçoise

Smoked mackerel, gem lettuce, egg, olive, tomato (GF)

MAINS

Salmon & spinach tagliatelle

Baked salmon fillet, smoked salmon & spinach tagliatelle, dill & caper dressing

Thai satay salad

Asian slaw, satay dressing, crispy noodles, roast peanuts, coriander (V)(VEO)

ADD CHICKEN OR HALLOUMI + 2.⁵⁰

Fillet steak stroganoff

Aged fillet steak, wild mushrooms, stroganoff sauce, creamed potato (GFO)

DESSERTS

Vanilla & strawberry panna cotta

Vanilla set cream, marinated strawberries, biscuit crumble (GFO)

Dark chocolate & cherry cheesecake

Chocolate cheesecake, soaked cherries, cherry ice cream

Sticky toffee pudding

Salted caramel sauce, vanilla ice cream (V)

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.



ALLERGENS