

## NIBBLES

- HUMMUS & CHORIZO - £2.50
- DRAGON WHITEBAIT - £2.50
- OLIVES - £2.50
- HONEY & MUSTARD GLAZED CHIPOLATAS - £3.00

## TO SHARE

### DELI BOARD - £15.95

Parma ham, salami, chorizo, olives, feta, pate, roasted veg and bread

### GREEK MEZE - £12.95

Taramasalata, tzatziki, hummus, olives, pita bread, grilled halloumi, dolmades & falafel

### HOT SEAFOOD BOARD - £16.95

Crab cakes, mackerel pate, squid, tiger prawns, Dragon's whitebait, prawn cocktail, sweet chilli sauce & aioli

## TO START

ROAST CAMEMBERT WITH GARLIC & THYME - £8.95  
with beetroot chutney

SCOTCH EGG - £7.95  
rolled in sausage meat & breadcrumbs, ketchup & Dijon mustard

CAJUN TIGER PRAWNS - £8.75/£14.95  
cooked on a sizzling skillet with cajun spices & garlic bread

SEARED SCALLOPS - £8.95  
with cauliflower puree & crispy panotta

DRAGON LOUISIANA WINGS - £6.50  
with onion salad

FRENCH PORK & LIVER PATE - £6.95  
red onion chutney & toast

FISH BASKET - £8.75  
calamari, battered tiger prawn, scampi & whitebait

SMOKED MACKEREL PATE - £6.95  
with toast & herb salad

SOUP OF THE DAY - £5.50  
crusty bread

SOY GLAZED PORK BELLY BITES - £6.95

CRAB CAKES - £7.50  
with sweet chilli sauce

PRAWN COCKTAIL - £6.95  
on portobello crouton & avocado

## LEAVES

TRY SOMETHING LIGHTER?

### CAESAR SALAD

CHICKEN - £12.95  
SALMON - £13.95

Romaine lettuce, croutons, soft boiled egg and our own dressing.

### BACON & AVOCADO SALAD

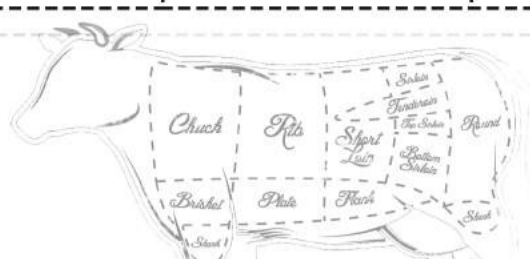
CHICKEN - £12.95  
SALMON - £13.95

Chargrilled chicken breast with crispy bacon, fresh avocado and salad leaves.

### GREEK SALAD

CHICKEN - £12.95  
SALMON - £13.95

Leaves, olives, tomatoes and feta cheese.



## FROM THE ROBATA GRILL

Our Steaks have been matured for at least 21 days. Served with Home Fries, Roasted Cherry Tomatoes, Portobello Mushroom, Salad and a choice of Peppercorn Sauce, Garlic butter or Stilton Sauce.

ADD GARLIC PRAWNS FOR JUST £5.95

10oz ARGENTINEAN SIRLOIN STEAK - £21.95

10oz CORN FED FLAT IRON - £18.95

### DRAGONS MIXED GRILL - £18.95

Rump Steak - Chicken Leg - Lamb Cutlet - Chipolatas served on a sizzling skillet, with home fries.

### ST LOUIS BRAISED PORK BELLY RIB - £16.95

with tex mex sauce with fries & salad

THE DRAGON BURGER - £12.95  
cheese, bacon & fries Add Pulled Pork +£2.99

BREAD CRUMBED CHICKEN BURGER - £12.95  
with aioli & avocado Add Pulled Pork +£2.99

FALAFEL BURGER WITH GOATS CHEESE - £10.95  
fries & salad

CATCH OF THE DAY - MARKET PRICE

CHICKEN & CHORIZO ESPETADA - £15.95  
hanging skewer with bacon, veg, piri piri sauce served with fries & salad

MINT, GARLIC & ROSEMARY LAMB ESPETADA - £15.95  
hanging skewer with lamb & vegetables served with fries & salad

## SANDWICHES & CIABATTAS

either served on White, Brown or Ciabatta Bread Served from 12-3pm

CHARGRILLED STEAK WITH FRIED ONION, MUSHROOM & ROASTED CHERRY TOMATOES - £9.95  
served with home fries

BLT (CLASSIC) - £6.95

CHARGRILLED CHICKEN, MELTED MOZZARELLA & AVOCADO - £7.95

HAND BREADCRUMBED FISH FINGERS WITH TARTARE SAUCE - £6.95

PRAWN, MARIE ROSE & AVOCADO - £6.95

CHARGRILLED VEGETABLES HALLOUMI & PESTO - £6.95

PULLED PORK & BBQ SAUCE - £7.95



## CLASSIC MAINS

PIE OF THE DAY - £12.95  
with mash, vegetables & gravy

BBQ RIBS - £18.95  
coated with a smokey BBQ sauce served with coleslaw and fries

RIBS & SHRIMP - £22.95  
rack of BBQ ribs coated with a smokey BBQ sauce & Cajun prawns served with coleslaw & fries

PASTA OF THE DAY - £10.95  
with garlic bread

FISH AND CHIPS - £12.95  
freshly caught cod fillet with pea puree & tartare sauce

WHOLE ROASTED SEABREAM - £15.95  
roasted with garlic & cajun spices served with home fries

HALLOUMI AND CHIPS - £9.95  
bread crumbed halloumi with skinny fries & tomato and onion chutney

SALMON FISHCAKES - £12.95  
with salad & a tartare sauce

CALVES LIVER - £12.95  
with bubble & squeak, bacon & onion gravy

WHOLE GRILLED LOBSTER - £25.95  
with garlic butter, fries & salad

(SUBJECT TO AVAILABILITY)

## ON THE SIDE

ALL £3.00

SKINNY FRIES / HOME FRIES

CHEESY SKINNY FRIES

MIXED SALAD / GREEK SALAD

GARLIC BREAD

CHEESY GARLIC BREAD

ONION RINGS

FRENCH BEANS WITH GARLIC BUTTER

## PUDDINGS - £6.50

KAHLUA & COFFEE CRÈME BRULEE

NEW YORK CHEESECAKE

CHOCOLATE FONDANT

FRESH LEMON TART  
with raspberry sorbet

APPLE TART TATIN  
with vanilla ice cream & butterscotch sauce

STICKY TOFFEE PUDDING

VANILLA PANNA COTTA  
with fresh strawberries

ICE CREAM 3 SCOOPS:  
Roasted Peanut, Brandy, Chocolate & Orange,  
Rum & Raisin, Salted Caramel, Vanilla, Strawberry,  
Chocolate, Mint Choc, Pistachio or Raspberry Sorbet.

SUSSEX CHEESE BOARD - £7.95

BOOK OUR HOG ROAST FOR YOUR EVENT TODAY

TRY OUR TRADITIONAL BRITISH ROASTS ON SUNDAYS!

WE SERVE A REDUCED MENU ON SUNDAYS

ALL OF OUR DISHES ARE HOME-MADE WITH THE FINEST INGREDIENTS WHERE POSSIBLE. DO PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS FOR YOUR MEAL.

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## THE DRAGON WINE LIST

### DRAGON BUBBLES...

PROSECCO, DI MARIA - £23.50  
Delicately fruity slightly aromatic bouquet. Well balanced and light bodied.  
BY THE GLASS (200ML) - £7.95

DRAGONS CHOICE

HOUSE CHAMPAGNE - £38.95

VEUVE CLICQUOT CHAMPAGNE - £49.95  
A wonderful, champagne that fits the bill for any occasion. Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

### WHITES...

BY THE GLASS...

175ML / 250ML / BOTTLE

CONVIVIALE PINOT GRIGIO, ITALY - £5.50 / £6.50 / £18.95  
A crisp and lively dry white, lightly aromatic with characters of peach and citrus fruits on the nose.

DRAGONS CHOICE

ENSEDUNA MUSCAT, - £5.50 / £6.50 / £18.95  
ENSEDUNA MUSCAT, FRANCE, 2015  
Explosive nose of candied lemon with multiple floral and citrus notes, accompanied by a spicy vanilla-flavoured touch. The mouth is fresh and elegant with a superb, long-lasting and smooth finish.

LE VERSANT VIOGNIER - £6.50 / £7.50 / £21.95  
FRANCE, 2015  
Bright colour with green tints. Intense apricot, and rose with slight hints of spice. Strong and generous on the palate developing towards a notably smooth and fruity finish.

VEUVE CLICQUOT ROSE CHAMPAGNE - £55.95  
Its beautiful pinkish-orange color and its coppery reflects show vivid and persistent sparkling. This Champagne smells of red fruits is well-balanced, ample, fruity and fresh, it will be perfect for the aperitif.

BOLLINGER, SPECIAL CUVEE - £85.95  
With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.

DOM PERIGNON 2004 VINTAGE CHAMPAGNE - £189.90  
A 'wow' wine, this is absolutely singing, provides a wonderfully vivid and rich sensory experience: from the nose-filling aromas, all the way to the huge finish.

APELLO SAUVIGNON BLANC - £21.95  
NEW ZEALAND  
Fresh, open gooseberry character on the nose and palate with bright acidity on the finish, from the World's favourite region for this variety.

SMOKING LOON VIOGNIER, CALIFORNIA, 2013 - £26.95  
This is rich, luscious and true to Viognier's classic nature. Flavours of white peach, tangy lemon curd and a hint of white pepper come through on the mid-palate, leading to a rush of ripe apricot and creamy vanilla nuances.

GAVI DI GAVI LA MERLINA - £25.95  
Tangy and dry with a hint of lime.

SANCERRE JEAN JACQUES BARDIN - £29.95  
A well balanced Sauvignon Blanc, crisp and citrus with hint of elderflowers and gooseberries.

POUILLY FUME, DIDIER PABIOT, LOIRE, 2014 - £42.95  
Jean Pabiot thinks that the 2014 is the finest vintage he has ever made. And with its wonderful fresh citrus fruit and perfectly balanced minerality we are inclined to agree.

PLEASE ASK FOR OUR GIN MENU

### REDS & ROSE...

BY THE GLASS...

175ML / 250ML / BOTTLE

LEYDA RESERVE MERLOT - £5.65 / £6.65 / £19.95  
Well structured in the mouth, with dense, with ripe tannins, bright acidity and a pleasant finish.

DRAGONS CHOICE

VINA CHELA MALBEC, ARGENTINA, 2014 - £6.70 / £7.70 / £22.95  
This new, organic Malbec comes from vineyards 3000 to 3900 feet above sea level. It is a savoury wine with red fruit, brown spice, roasted herbs, bittersweet chocolate and coffee flavours.

JEAN COLIN PINOT NOIR, LOIRE 2014 - £24.95  
Atravative light summery aromas with vibrant lifted redcurrant and red cherry fruits.

BARBERA D'ASTI SUPERIORE. ANTARIO 2009 - £24.95  
Ruby Red with purplish highlights. Full, intense, scents of cherries and spice.

FLEURIE LOUIS LATOUR - £29.95  
A soft, perfumed wine which marries tenderness with richness.

CHIANTI CLASSICO, ORMANNI, ITALY, 2011 - £32.95  
Elegant, medium to full bodied and well balanced with notes of wild berries and brambles, liquorice and crushed stone.

DANDELION VINEYARDS CABERNET - £34.95  
SAUVIGNON, AUSTRALIA, 2013 -  
An intense, regal purple with bright edges. Scented blueberries and hints of cassis and spicy cedar on the nose. Rich and full-flavoured with blueberries, black plums and red berries. Cedar, clove, nutmeg and classic Cabernet tannins softened by smooth mouth-filling fruit before a really long finish.

DRAGONS CHOICE

RIOJA BODEGAS FRANCO (2005 VINTAGE) - £35.95  
Powerful, a nose of ripe fruits, tobacco and leather, robust but very smooth, excellent vintage.

AVIGNONESI VINO DI NOBILE DI - £38.95  
MONTEPULCIANO, ITALY, 2012  
Intense aromas of fresh, red fruits and forest floor with a touch of sweet spices. The taste is medium-bodied, round and elegant with silky tannins and a long lasting finish.

BAROLO ODDERO - £43.50  
A complex spicy nose & multi-layered palate with a long, warm & tannic finish.

SIDEWOOD, MAPPINGA SHIRAZ, SOUTH AUSTRALIA 2013 - £49.95  
A delicious, ambitious, cooler-climate Shiraz, with floral lift on the sweet nose alongside a twist of black pepper and dark cherry fruit. Ideally this needs a few more years' rest in bottle, by which time it will be absolutely singing, but there's still buckets of appeal right now, with its velvety tannins and liquorice-tinged fruit.

### ROSE WINE...

PLAYLIST WHITE ZINFANDEL - £5.50 / £6.50 / £17.95  
Bursting with fresh strawberry flavours with a hint of white peach, this is a fruity rose at its best.

CHATEAU HAUT GLEON, LE PARADIS ROSE, FRANCE, 2015 - £6.50 / £7.50 / £22.50  
A light coloured rose with an intensely fruity bouquet dominated by small red berry aromas (currant, raspberry). Flavourful on the palate with floral notes, offering wonderful roundness in the attack and remarkable freshness in the finish.

PLEASE ASK A MEMBER OF STAFF IF YOU WANT TO TRY ONE OF OUR WINES OR IF YOU WOULD LIKE US TO PROVIDE SUGGESTIONS WITH YOUR MEAL.

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