

## NIBBLES

- HUMMUS & CHORIZO - 2.50
- DRAGONS 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 - £15.95

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

### SEAFOOD BOARD - £17.95

Crevettes, Smoked Salmon, Whitebait, Crispy Squid, Crab Cakes, Taramasalata, Mary Rose Sauce & Chipotle Mayo.

ADD HALF A LOBSTER FOR - £9.95

## TO START

- ROASTED SHELLFISH - £8.95  
clams, mussels & tiger prawns with garlic & thyme
- ROAST CAMEMBERT WITH CHORIZO - £8.95  
with beetroot chutney
- SCOTCH EGG - £7.95  
rolled in sausage meat & breadcrumbs, ketchup & Dijon mustard
- CAJUN TIGER PRAWNS - £8.75/£14.95  
with cajun spices & garlic bread
- FISH BASKET - £8.75  
calamari, battered tiger prawns, scampi & whitebait.
- SEARED SCALLOPS - £8.95  
with cauliflower puree & crispy pancetta
- FRENCH PORK LIVER PATE - £6.95  
red onion chutney & toast
- DRAGONS' SPICY WINGS - £6.50  
with onion salad
- SOUP OF THE DAY - £5.50  
crusty bread
- SOY GLAZED PORK BELLY BITES - £6.95
- THAI CRAB CAKES - £7.50  
with Chipotle Mayo

THE MAIN SHOW

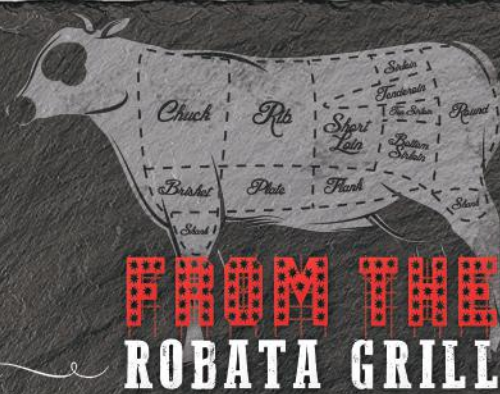
JOIN US ON:



TRY OUR TRADITIONAL BRITISH ROASTS ON SUNDAYS!

Note: 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 REQUIRMENTS FOR YOUR MEAL.



## 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.

10oz ARGENTINEAN  
SIRLOIN STEAK - £21.95

10oz CORN FED  
FLAT IRON - £18.95

ADD GARLIC PRAWNS FOR JUST £5.95

### Dragons' Mixed Grill £18.95

RUMP STEAK - CHICKEN LEG - LAMB CUTLET & CHIPOLATAS SERVED ON A SIZZLING SKILLET, WITH HOME FRIES.

### Argentinian Rump Heart

£19.95

WITH FRIES & SALAD

- THE DRAGON BURGER - £12.95  
cheese, bacon & fries  
Add Pulled Pork +£2.99
- KALIFORNIA BURGER - £16.95  
double patty cheese bacon, avocado, roasted tomato, chipotle mayo.
- CATCH OF THE DAY - MARKET PRICE
- BREAD CRUMBED CHICKEN BURGER - £12.95  
with aioli & avocado  
Add Pulled Pork +£2.99
- CHICKEN & CHORIZO ESPETADA - £15.95  
hanging skewer with bacon, veg, piri piri sauce served with fries & salad
- LEG OF LAMB ESPETADA - £15.95  
hanging skewer with garlic and onion served with salad and fries

## SANDWICHES & CIABATTAS

EITHER SERVED ON WHITE, BROWN OR CIABATTA BREAD  
ALL SERVED WITH SKINNY FRIES / 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
- MED VEG, GOATS CHEESE & PESTO - £6.95
- PULLED PORK & BBQ SAUCE - £7.95

## SALADS

### CAESAR

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

- CHICKEN SUPREME £12.95
- SALMON £13.95
- HALLOUMI £11.95

### BACON & AVOCADO

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

- CHICKEN SUPREME £12.95
- SALMON £13.95
- HALLOUMI £11.95

### FALAFEL SALAD

Falafel crockets on a bed of greek salad with tzatziki

£10.95

Vegetarian

## LOBSTER TUESDAYS



Starter, Half a Lobster, Glass of Prosecco, Fries & Salad £20

## CLASSIC MAINS

- STEAMED SEA BASS - £17.95  
with mussels, clams, garlic, chilli & dragon potatoes
- 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
- KING PRAWN & CRAB LINGUINE - £14.95  
with fresh chili garlic and fresh coriander.
- FISH AND CHIPS - £12.95  
freshly caught cod fillet with pea puree & tartare sauce
- MOULES MARINIÈRES - £7.95/£14.95  
steamed mussels with cream, garlic & parsley
- 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 & squeek, bacon & onion gravy
- WHOLE GRILLED LOBSTER - £25.95  
with garlic butter, fries & salad  
(SUBJECT TO AVAILABILITY)

## ON THE SIDE

ALL 3.00

- SKINNY FRIES OR HOME FRIES -
- CHEESY SKINNY FRIES -
- MIXED SALAD OR GREEK SALAD -
- GARLIC BREAD -
- CHEESY GARLIC BREAD -
- ONION RINGS -
- DRAGON POTATOES -
- CRISPY HOME FRIES WITH GARLIC CHILLI ONION & HERBS

## PUDDINGS - £6.50

- BERRY CRÈME BRULÉE
- NEW YORK CHEESECAKE
- CHOCOLATE FONDANT
- LEMON PANNA COTTA
- APPLE TART TATIN  
with vanilla ice cream & butterscotch sauce
- STICKY TOFFEE PUDDING
- ICE CREAM 3 SCOOPS:  
Chocolate & Orange, Rum & Raisin, Salted Caramel, Vanilla, Strawberry, Chocolate, Mint Choc, Pistachio, Bubbegum or Raspberry Sorbet.
- SUSSEX CHEESE BOARD - £7.95





## BUBBLES

LE DOLCI COLLINE PROSECCO, ITALY, NV £23.95

*Delicate and lively on the palate with grapey fruit, zesty acidity and a refreshing finish*

*by the glass.. (200ML) £7.95*

LE DOLCI COLLINE ROSÉ, ITALY, NV £23.95

*Delicate and lively on the palate with grapey fruit, zesty acidity and a refreshing finish*

CLOS DE LA CHAPELLE PREMIER CRU CHAMPAGNE NV - £55.95

*Toasty brioche notes on the nose, with a subtle hint of liquorice spice. Lovely, rich and full in the mouth, it has a lingering finish.*

VEUVE CLICQUOT CHAMPAGNE -

£49.95

*A wonderful Champagne that fits the bill for any occasion.*

## WHITES

*by the glass...*

175ML / 250ML / BOTTLE

CONVIVIALE PINOT GRIGIO, ITALY - £5.50 / £6.50 / £18.95

*Delightful wine with a peachy nose followed by fresh pineapple and a zippy finish.*

DUC DE MORNY, PICPOUL DE PINET, FRANCE, 2015 £5.95 / £7.25 / £20.95

*The nose is impressively fruity, with sharp citrus notes of lime and lemon, notes of tropical fruits and a slight touch of pear drop.*

LE VERSANT VIOGNIER - FRANCE, 2015 £6.50 / £7.75 / £21.95

*Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish*

MAYFLY SAUVIGNON BLANC, - NEW ZEALAND, 2016 £6.75 / £7.95 / £22.95

*Fresh and deliciously crisp with excellent natural acidity and a long citric and peach aftertaste as well as a rounded body and good structure.*

NAVAJAS RIOJA BLANCO, SPAIN, 2015 £21.95

*The Navajas possesses the classic nose of the Viura grape citrus notes and green apples.*

GAVI DI GAVI 'NUOVO QUADRO', ITALY, 2016 £25.95

*An enticing nose of white peach and pear with hints of fresh lime and gooseberry. Fresh and zesty citrus notes and ripe peachy.*

FELINO CHARDONNAY, ARGENTINA, 2016 - £31.00

*Sweet aromas of white flowers, peach and tropical fruit harmonised with butter and toasted bread. Intense but fresh in the palate with a good acidity.*

SANCERRE, DOMAINE MICHEL GIRARD, - FRANCE, 2015 £32.00

*This wine shows pure Sauvignon style - fragrant aromas of grapefruit and citrus with a waft of mineral pungency, full and round with further fruity grapefruit and orange flavours but also almond nuttiness.*



## REDS & ROSE

*by the glass...*

175ML / 250ML / BOTTLE

SOLDIER'S BLOCK SHIRAZ, - £5.65 / £6.65 / £19.95

*Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit. The palate has a very silky mouth feel with mulberry and blackberry.*

ADOBE MERLOT RESERVA, CHILE, 2015 (ORGANIC) £5.95 / £7.25 / £20.95

*100% Merlot from the Rapel valley with 20% aged in French oak for 6 months. Supple and soft with punchy berried fruit flavour, combined with black pepper notes.*

VINA CHELA MALBEC - ARGENTINA, 2015 £6.75 / £7.95 / £22.95

*This new, organically made 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.*

CORZETTI BARBERA, ITALY, 2015 - £20.95

*A soft red wine, with red cherry and vanilla flavours alongside more herbal notes. A lovely lingering ripe cherry finish. A soft, perfumed wine which marries tenderness with richness.*

SANTA MACARENA PINOT NOIR, CHILE, 2016 - £22.95

*On the nose, aromas of cherry, wild strawberries and fresh blackcurrant. Elegant and smooth palate with fruity, smoky and minty hints.*

ST GERVAIS COTES DU RHONE, PRINCEMELLE - FRANCE, 2012 £23.95

*This wine is now wonderfully soft with berry fruits but retains some black pepper spiciness which makes it a fantastic match with spicy meat dishes.*

LOPEZ DE HARO RIOJA RESERVA, SPAIN, 2013 - £25.95

*Notes of ripe red fruit stand out, perfectly integrated with spices, leather, earthy hints, roasted notes and light smoky touches. The palate is dominated by fruity sensations and complexity provided by its good ageing.*

FLEURIE, LA MADONE FRANCE, 2016 - £26.95

*This is a perfumed and aromatic red with a notable floral twist of violets. This gorgeous wine is silky and elegant throughout the palate with an abundance of blackcurrant and red berry fruits.*

CHATEAU HAUT GLEON, FRANCE, 2015 - £34.00

*An intense, complex bouquet with black fruit, mild spices and roasted coffee bean hints. Full and rounded on the palate with mellow tannins. A long, fresh finish.*

BAROLO BUSSIA, DARDI LE ROSE PODERI COLLA - ITALY, 2013 £49.00

*This wine shows great depth and complexity. The grapes come from the most illustrious vineyards of Bussia, reputed to be one of Barolo's greatest crus since times immemorial. Nebbiolo at its best.*

## ROSE

RIPTIDE WHITE ZINFANDEL, USA, 2016 - £5.50 / £6.50 / £18.95

*Gently sweet but incredibly refreshing this wine balances strawberry and cream flavours.*

CHATEAU HAUT GLEON, VALLÉE DU PARADIS, FRANCE, 2015 £6.50 / £7.50 / £22.50

*A very good Rosé with a delicate pink colour. Intensely fruity bouquet dominated by small red berry aromas. 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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