

thedragon

award winning pub restaurant



puddin'

about our food...

we pride ourselves on serving fresh, local ingredients delivered daily from willington, surrounding villages & our neighbours' allotments

(v) suitable for vegetarians (gf) gluten free (gfo) gluten free option available
n.b. most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements:

We regret we cannot guarantee our food products are totally nut free. some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

puddin'

lemoncello crème brulee

lavender shortbread, zesty meringue,
honey & lavender ice cream 4.95

banana & toffee sundae

peanut butter ice cream, toffee sauce, bananas, candied peanuts,
brandy snap, chantilly (gf) 5.50

summer pudding

fresh english summer berries, prosecco jelly, chantilly cream 4.95

selection of the dragon homemade ice creams

and shortbread biscuit (gfo) 4.50

strawberry & elderflower delice

biscotti base, english strawberries, elderflower mousse,
strawberry jelly, chocolate garnish 5.25

morello cherry & bitter chocolate iced parfait

morello cherry parfait, chocolate sorbet, amorette biscuit,
chocolate shavings, sour cherry coulis (gfo) 5.25

the magic of dessert wine...

dessert wine always enhances taste and flavour in any dessert

*add a glass of dessert wine (100ml) or a large port (100ml)
to any dessert or cheese for £3.00 extra*

dessert wine & port

vistamar late harvest moscatel, chile

glass (100ml) 5.95 half bottle 14.95

*aromas of white flowers, peach, apricots and quince carry through
to a palate of more ripe stone fruits and dried fig flavours.*

cockburn's port, portugal

glass (50ml) 2.75 double 4.50

croft 10-year-old tawny port, portugal

glass (50ml) 3.75 double 6.50

*aromas of ripe berry fruit with a delicate nuttiness and notes of
chocolate. smooth and silky on the palate and full of ripe figs,
jammy and nutty flavours and a long finish.*

cheese

the dragon cheese board

selection of fine cheeses with biscuits, chutney and grapes
6.50 (11.95 to share)

our cheese board, this month, is made up of:

dambuster mature cheddar

dambuster is a deliciously dense, crumbly cheese,
with a subtle nutty flavour, which follows a 300 year old
traditional recipe

dovedale blue (derbyshire)

a full fat semi soft blue veined cheese

somerset brie

soft white cheese, velvety smooth with a white rind

plus... a market selection

our chef's seasonal cheese selection - a popular cheese
from local and national dairies specially selected for it's
taste and flavour

barista coffee selection

espresso 1.60 double espresso 2.40 americano 2.30

café latte 2.70 cappuccino 2.70 mocha 2.80

hot chocolate 2.70 liqueur coffee 4.70

tea selection

choose from:

english breakfast 1.95

earl grey, green tea, fruit teas or decaf 2.00

