thedragon award winning pub restaurant



lunch menu

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.

sandwiches

mature cheddar, mango & apple chutney (v) 5.95
tandoori chicken fillet, mint yoghurt & cucumber raita 6.25
mustard & honey glazed ham, mango & apple chutney 5.95
kiln smoked salmon, horseradish crème fraiche,
dill pickled cucumber 6.50

buffalo mozzarella, sun-dried tomato, basil (v) 5.95 battered fish finger, tartar sauce, lemon 6.25

sandwiches are served until 5.30pm choose from: white/wholemeal bloomer or wrap gluten-free seeded buns available served with chips and salad

side dishes

hand cut chips (gf) 2.75

skinny fries (gf) 2.75

sweet potato fries (gf) 2.95

pickled onion rings (gf) 2.75

house salad (v)(gf) 3.50

spring greens in garlic butter (gf) 2.95

buttered new potatoes (gf) 2.95

honey glazed carrots (gf) 2.95

garlic ciabatta 3.50 with cheese 3.95

starters

soup of the day, flavoured butter, homemade bread (v)(gfo) 4.95
homemade breads & chutney, mango & apple chutney, flavoured butter & oil, aged balsamic (v)(gfo) 3.95
home smoked bbq chicken wings, carrot & cumin salad, smokey chipotle sauce (gf) 4.95
tempura summer vegetables, asian slaw, satay dip (v) 4.95
grilled king prawns, chilli & lime marinade, caramelised pineapple, coriander salad (gf) 5.50
box baked camembert to share, homemade breads, flavoured butter & oil, mango & apple chutney (v)(gfo) 9.95

main courses

fish & chips: fresh haddock, homemade batter, hand cut chips, homemade mushy peas and tartar (gf) 10.95 we now serve our most popular dish gluten-free

ham & eggs: honey & mustard glazed ham, betty's free range eggs, mango & apple chutney, hand cut chips (gf) 9.25

steak of the day: $please\ ask\ your\ server\ for\ details\ (gfo)$

boot beer glazed $\frac{1}{2}$ chicken, house salad, coleslaw, fries 12.95

the dragon recipe sausages, caramelised onion mash, black pudding, crushed peas, gravy (gfo) 9.95 goats' cheese ravioli, beetroot gnocchi, sweet potato velouté, pumpkin seeds, pecorino cheese (v) 10.95 baked flat cap mushrooms, spring onion & lincolnshire poacher rarebit, hand cut chips, house salad (v) 10.25

the dragon caesar salad: bacon, soft boiled hen's egg, brown butter croutons, gem lettuce, heritage tomatoes, anchovies and parmesan (gfo) 9.95 add chicken or halloumi for 2.00

satay chicken & mango salad, toasted peanuts, gem lettuce, chilli, coriander & lime dressing (gf) 11.95 seafood salad: king prawn, soy cured salmon, crab mayonnaise, lettuce, pickled cucumber (gf) 11.95 home smoked pulled pork burger, mature cheddar cheese, toasted brioche bun, gem, tomato, coleslaw, apple & mustard chutney, skinny chips (gfo) 10.95

the dragon burger: homemade derbyshire beef burger, sour dough bun, bacon, mature cheddar cheese and skinny fries (gfo) 10.95

chargrilled chicken burger, sun-blushed tomato & basil marinade, halloumi cheese, rocket, tomato, coleslaw, pesto mayonnaise, sourdough bun, sweet potato fries 10.95