



Cocktails

Homemade

Aperol Spritz 13.50
Aperol, Prosecco, Soda, Orange

Sourdough & salted butter 7.00

Peach Bellini 13.50
Prosecco and peach puree

Olives 7.00

Starters

Confit chicken & smoked bacon terrine with a spicy tomato chutney & toasted sourdough 12.50

Lightly spiced houmous with roasted Mediterranean vegetables & flatbread 10.95

½ pint of shell-on prawns with a Bloody Marie rose sauce, lemon & sourdough 12.95

Parma ham wrapped baked fig with a rocket & goat's cheese salad 11.95

Bocconcini & heritage tomato salad with basil oil 11.50

Mains

Double-stacked beef burger with shredded lettuce, tomato, melted cheese, burger sauce & crispy fries 19.95

The Green Dragon Ploughman's – vintage cheddar, honey roast ham, fresh bread, apple & pickles 17.95

Roasted Mediterranean vegetable Wellington with a rocket & goat's cheese salad 19.95

Mussels cooked in white wine, garlic & cream, served with fresh bread & fries 22.95

Slow-cooked ham hock terrine, fried duck egg, hand-cut chips & parsley sauce 19.50

Tempura battered fish & chips with tartare sauce, lemon & peas 20.50

Salads

Crispy duck salad with cucumber, spring onion & a plum & hoisin dressing 20.50

Smoked chicken chop salad with a zesty lemon dressing 16.50

Warm salad of hot-smoked salmon, chargrilled courgettes, mixed leaves & light vinaigrette 19.95

Chicken Caesar salad with little gem lettuce, Parmesan, crispy bacon & croutons 21.00

Sides

Heritage tomato & red onion salad | Roasted Mediterranean vegetables | Buttered green vegetables |
Crunchy house salad | Hand-cut chips | Crispy fries with aioli 4.50

Desserts

Raspberry & white chocolate cheesecake with raspberry compote 9.00

Sticky toffee pudding with clotted cream ice cream 8.50

Dark chocolate brownie with salted caramel ice cream 9.00

Vanilla crème brûlée with shortbread 8.50

Please advise your server if you have any allergies or require information about ingredients used in our dishes.

