For The Table

A selection of breads served with salted butter	7.00

Starters

Classic prawn cocktail with a spicy Marie Rose sauce, gem lettuce, soft-boiled egg & croutons	11.95
Ham hock croquette with a piccalilli purée	10.95
Chicken liver parfait with caramelised onion jam & toasted sourdough	10.95
Beetroot-cured salmon with pickled cucumber & horseradish crème fraîche	12.95
New Forest mushroom ragù on toast with shaved Parmesan	12.50
Soup of the day with fresh sourdough	10.95

Sunday Lunch

All roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Roast sirloin of beef	23.95
Supreme of chicken	20.95
Roast pork loin	20.95
Cauliflower cheese	4.50

Main Courses

Double-stacked beef burger in a milk bun with shredded lettuce, burger sauce, crispy fries & crunchy slaw	19.95
Slow-cooked featherblade with mashed potato & bourguignon sauce	24.00
Linguine with a spicy ragù, sea bass, toasted breadcrumbs & Parmesan	23.95
Slow-cooked lamb shank with spring onion, mashed potato & mint jus	25.00
Pie of the day with spring onion mashed potato & jus	21.50
Rump steak with triple-cooked chips, slow-cooked tomato, watercress & peppercorn or béarnaise sauce	27.95
Ale-battered fish with triple-cooked chips, crushed peas & tartare sauce	19.95
Roasted vegtable pithivier with a rocket & goat's cheese salad	19.95

Sides

Crispy fries | Buttered seasonal greens | Creamy mashed potato | Stir-fried brown rice Dauphinoise potatoes | Garden salad	4.50

Desserts

Apple and berry crumble with custard	9.25
Chocolate torte with pistachio ice cream	8.50
Sticky toffee pudding with ice cream	8.50
Apple tarte tatin with salted caramel ice cream	9.95
British cheeses with chutney & crackers	13.95

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

WEBSITE	FACEBOOK	INSTAGRAM
greendragon-alderbury.co.uk	*The-Green-Dragon-Alderbury*	*thegreendragon_alderbury*


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