



THE
**GREEN
DRAGON**
AT BEDALE

Starters & Sharers

- Chorizo Arancini (gf)** with Garlic Aioli - 7
Cod Croquettes (gf) with Chive Emulsion - 7
Rosemary & Sea Salt Focaccia homemade daily, served with Olives and Balsamic - 7
Bruschetta Fresh tomatoes, diced red onion and olive oil dressing, served on toasted sourdough - 7
Garlic Mushrooms Button Mushrooms in a rich creamy sauce on toasted sourdough - 7
- Cheesy Garlic Bread to Share** a 12" stonebaked dough base topped with garlic oil and mozzarella - 13
Antipasto Sharing Platter Cured Meats, Olives, Local Wensleydale Cheese, Homemade Chutney, Homemade Rosemary Focaccia (gf without the focaccia) - 13

Join us for Happy Hour 5pm - 6pm

A Starter and a Pizza for £18 or a Starter and a Pasta Dish for £21

Pasta Dishes

- Classic Beef Lasagne** British beef mince ragu layered with creamy béchamel and lasagne sheets, topped with Mozzarella cheese and served with garlic bread and salad - 15
Carbonara Spaghetti tossed in a rich velvety egg yolk sauce, with parmesan and crispy bacon lardons - 15
Pollo Arrabbiata (gf) penne tossed in a spicy tomato sauce, topped with slices of roast chicken - 15
Gnocchi pan roasted Gnocchi, on a bed of pesto and grilled cherry tomatoes - 15
Risotto Funghi (gf) Arborio rice with mushroom, onion and mixed herbs in a white wine sauce - 15

Handmade Stonebaked 12" Pizzas

- Classic Margherita** rich tomato base with mozzarella cheese - 10
Pepperoni rich tomato base with mozzarella cheese and pepperoni slices - 12
Hawaiian rich tomato base with mozzarella cheese, ham and pineapple - 12
Prosciutto rich tomato base with mozzarella cheese, prosciutto, fresh rocket and parmesan shavings - 13
Bolognese rich tomato base with mozzarella cheese and homemade Bolognese - 13
Vegetariana rich tomato base with mozzarella cheese, sliced tomato, red onion, peppers, sweetcorn, mushrooms - 13

Classic Mains

- Chicken Parmigiana (gf)** Breaded chicken breast coated in a marinara sauce, topped with parmigiana shavings and served with salad and fries - 16
Classic Chicken Parmo (gf) breaded chicken breast smothered with béchamel sauce and topped with cheese, served with salad and fries - 16
8oz Sirloin Steak (gf) prime steak cut, cooked to your preference, served with a grilled tomato, flat top mushroom hand cut chips and peppercorn sauce - 25

Wine Not?

Tables of 4 or more that order 4 main courses will receive a complimentary bottle of house wine on Monday and Wednesday Nights



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Side Dishes

- Truffle & Parmesan Fries (gf)** fries coated in truffle emulsion and topped with parmesan shavings - 6
Cheesy Garlic Bread Side - 6" stonebaked cheesy garlic bread - 7
Triple Cooked Chips (gf) hand cut triple cooked chips - 4.5
Onion Rings (gf) homemade onion rings in beer batter - 4.5
Side Salad (gf) with balsamic glaze - 3

Children's Menu

- 6" Margherita Pizza** served with fries- 8
Tomato Pasta Bake (gf) penne pasta in a rich tomato sauce - 8
Breaded Fish Fingers fries, and a choice of Baked Beans or Garden Peas - 8
Battered Chicken Nuggets with fries, and a choice of Baked Beans or Garden Peas - 8

Suitable for Under 12's

Those that order of the Children's Menu will receive a complimentary Fruit Shoot and Colouring Sheet with their meal

Desserts

- Classic Tiramisu** Coffee soaked Ladyfingers with a hint of Amaretto, layered with Mascarpone cream, and topped with cocoa powder - 8
Lemon Posset (gf) a sharp zesty lemon flavoured set custard, served with homemade butter shortbread - 8
Panna Mocha (gf) a rich chocolate base, topped with a layer of coffee panna cotta and finished with Chantilly cream - 8
Orange Polenta Cake a refreshing Orange sponge served on a bed of Vanilla crumb and Raspberry Sorbet - 8
Gelato / Sorbet Selection Ask your server for todays flavours - 3 per scoop

House Wines

Colverde Pinot Grigio Veneto, Italy

A light, crisp and refreshing classic dry Italian white wine

175ml £5.00 250ml £6.50 **Bottle** £16.50

Montevista Merlot Valle del Maule, Chile

A popular full bodied, soft, fruity red wine

175ml £6.00 250ml £7.00 **Bottle** £17.50

Arietta Pinot Grigio Blush Veneto, Italy

A pale, bold and dry Blush from the North of Italy

175ml £5.25 250ml £7.00 **Bottle** £17.50

Please ask your server for our full wine offering