



# 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, 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 a Monday or Thursday Night.



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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  
**Chocolate Mousse** a homemade 70% chocolate mousse topped with vanilla crumble and raspberries - 8  
**Sticky Toffee Pudding** homemade date sponge in a rich Butterscotch sauce and served with custard - 8  
**Ice Cream / 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*