



Food Menu

Served Monday to Saturday 12-2:30pm & 5-8pm

Starters

Mixed Olives (gf) (v) - 5

Seasonal Soup (gfa) (v) served with toasted sourdough - 6

Chorizo Arancini (gf) with Garlic Aioli - 7

Brie Bites (gf) (v) with homemade chutney- 7

Rosemary & Sea Salt Focaccia (v) homemade daily, served with Olives and Balsamic - 7

Garlic Mushrooms (gfa) (v) Button Mushrooms in a rich creamy sauce on toasted sourdough - 7

Loaded Hash Browns (v) Hash browns coated in Sriracha mayo, crispy bacon and fresh chives - 7

Sharers

Cheesy Garlic Bread to Share (v) 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

Pub Classics

Chicken Caesar Salad (gfa) shredded gem lettuce, grilled chicken breast, bacon, parmesan, caesar dressing and croutons - 12

Mushroom Risotto (gf) (v) Arborio rice with mushroom, onion and mixed herbs in a white wine sauce - 12

Beef Burger a 6oz beef patty, topped with burger cheese, gem lettuce, tomato and burger sauce, served with fries - 14

Homemade Pie of the Day Served with chips or mash potato and garden peas. Subject to availability - 15

Fish & Chips (gf) a golden battered Haddock fillet, served with mushy or garden peas, tartare sauce and a lemon wedge - 15

Hunter's Chicken (gf) grilled chicken breast smothered in BBQ Sauce topped with bacon and cheese, fries & salad - 15

Cheese Soufflé (v) a twice baked Cheddar soufflé, served with Crusty Garlic Bread and Salad - 15

Classic Chicken Parmo (gf) a breaded chicken breast topped with béchamel sauce and cheese, served with fries and salad - 15

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 - 16

8oz Sirloin Steak (gf) served with triple cooked chips, tomato, mushroom and peppercorn sauce - 25

Handmade Stonebaked 12" Pizzas

Classic Margherita (v) 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

BBQ Chicken rich tomato base with mozzarella cheese, grilled chicken pieces, BBQ sauce drizzle - 13

Vegetable (v) rich tomato base with mozzarella cheese, sliced tomato, red onion, peppers, sweetcorn, mushrooms - 13



THE
**GREEN
DRAGON**
AT BEDALE

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 or Orange/Apple Juice Carton 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 today's flavours - £2 per scoop

House Wines

Colverde Pinot Grigio Veneto, Italy
A light, crisp and refreshing classic dry Italian white wine

Montevista Merlot Valle del Maule, Chile
A popular full bodied, soft, fruity red wine

Arietta Pinot Grigio Blush Veneto, Italy
A pale, bold and dry Blush from the North of Italy

Please ask your server for our full wine offering. If you have any allergies or dietary requirements please discuss with your server prior to ordering

gf = gluten free, gfa = gluten free available with a substitution from the dish, v = vegetarian