

# THE DRAGON INN CRICKHOWELL

## EVENING MENU

### Starters

<b>CHEF'S HOMEMADE SOUP OF THE DAY (Vegan)</b> <i>Served with sourdough</i>	6.95	<b>HALLOUMI STICKS</b> <i>Halloumi cheese coated in paprika served with a sweet chilli dip</i>	5.95
<b>DUCK &amp; ORANGE PATE</b> <i>A tasty pate served with crusty bread &amp; fruit chutney</i>	6.95	<b>DRAGON'S BREAD SLATE (V)</b> <i>Selection of breads accompanied with olive oil &amp; balsamic vinegar dip</i>	5.95
<b>CREAMY GARLIC MUSHROOMS (Veg &amp; Vegan Option)</b> <i>Served with rocket &amp; crusty bread topped with parmesan</i>	6.95		
<b>ASIAN CRISPY BEEF</b> <i>Crispy beef strips in hoisin sauce served on a bed of lemon and coriander julienne vegetables</i>	8.45		
<b>SALT &amp; PEPPER SQUID</b> <i>Fried salt &amp; pepper squid rings served with a chilli dip on a bed of lemon &amp; coriander julienne vegetables</i>	8.45		

### Sides & Nibbles

<b>POT OF MIXED OLIVES</b>	3.50
<b>POT OF MIXED NUTS</b>	2.50
<b>CHEF'S SEASONAL VEGETABLES</b>	3.95
<b>CHUNKY FRIES</b>	3.95
<b>SWEET POTATO FRIES</b>	3.95

### Mains

<b>VENISON HAUNCH STEAK</b> <i>Locally sourced Venison served with thyme fondant, roasted butternut squash, scorched cauliflower, cabbage &amp; redcurrant Jus</i>	23.95
<b>WELSH LAMB</b> <i>Locally sourced Welsh lamb served with seasonal vegetables, parsley mash and a red wine jus</i>	21.95
<b>LEMON &amp; CRAYFISH SEA BASS</b> <i>Fresh sea bass on a bed of crushed new potato, confit fennel, broccoli topped with a lemon &amp; dill prawn sauce</i>	18.95
<b>CHICKEN SUPREME</b> <i>Locally sourced chicken breast served with savoy cabbage, fondant potatoes, pancetta &amp; tarragon sauce</i>	17.95
<b>HOMEMADE SPAGHETTI BOLOGNESE</b> <i>Beef Bolognese sauce served on a bed of spaghetti tossed in parsley &amp; butter topped with parmesan cheese with garlic focaccia</i>	14.95

### Steaks

<b>RICHARD'S DRY AGED 8oz SIRLOIN STEAK</b>	24.50
<b>RICHARD'S 8oz RUMP STEAK</b>	22.95
<i>Steaks are served with fries, onion rings, tomato &amp; mushroom (Add peppercorn or Per las Sauce £2)</i>	

### Classics

<b>HOMEMADE BEEF OR VEGETARIAN LASAGNE</b> <i>Our classic recipe served with chips, salad &amp; garlic bread</i>	14.50 / 13.95V
<b>HOMEMADE JALFREZI STYLE CHICKEN CURRY</b> <i>Medium spiced, served with rice, poppadom &amp; nan bread</i>	14.95
<b>HOMEMADE BEEF OR VEGAN CHILLI CON CARNE &amp; RICE</b> <i>Chilli served on a bed of rice (or half &amp; half +£2)</i>	14.50 / 13.95V
<b>VEGAN SWEET POTATO &amp; CHICKPEA CURRY</b> <i>Served on a bed of rice with a teardrop naan</i>	13.95
<b>BEER BATTERED FISH &amp; CHIPS</b> <i>Our classic with chunky chips, peas &amp; a wedge of lemon</i>	15.95

### Dragon Burgers

<b>DRAGON BURGER – 6oz beef, topped with cheese, bacon &amp; served with fries &amp; coleslaw</b>	14.50
<b>DRAGON FIRE BURGER – 6oz beef, all the above but hotter with hot salsa, jalapenos &amp; a chilli coleslaw</b>	14.95
<b>CAJUN CHICKEN BREAST- cheese, bacon, fries &amp; chilli coleslaw</b>	14.50
<b>VEGETARIAN BURGER – plant-based patty with salad &amp; tomato, coleslaw &amp; fries</b>	13.95