

THE DRAGON INN CRICKHOWELL

SUNDAY LUNCH

TO START

CHEF'S HOMEMADE SOUP OF THE DAY

Served with local bread

PRAWN, LEMON & DILL TIAN

Layers of prawns, lemon, dill, cos lettuce, tomato & crisp avocado

DUCK & ORANGE PATÉ

Served with focaccia bread & a fruit chutney

CRISP MOZZARELLA & HERITAGE TOMATO SALAD

Served with a balsamic dressing & rocket

SUNDAY ROASTS & MAINS

THYME & GARLIC ROAST SIRLOIN OF WELSH BEEF

SLOW ROSEMARY ROASTED SHOULDER OF WELSH LAMB

ROASTED CHICKEN

NUT ROAST

*All roasts served with thyme & garlic roast potatoes, braised carrots, broccoli, cauliflower cheese
Yorkshire pudding, sage & onion stuffing & thyme gravy*

HOMEMADE BEEF OR VEGAN CHILLI CON CARNE & RICE

Chilli served on a bed of rice (or half & half +£2)

BEER BATTERED FISH & CHIPS

Our classic with chunky chips, peas & a wedge of lemon

SAUSAGE & MASH

Sausages served with a creamy mash, peas & onion gravy

DESSERTS

HOMEMADE CHOCOLATE BROWNIE (GF/VEGAN option available)

A rich chocolate brownie mix using dark Belgian chocolate. Served with Ice cream or Cream

CHEESECAKE OF THE DAY

Crumbly biscuit base topped with creamy smooth cream cheese filling of the day

STRAWBERRY & ELDERFLOWER CHARLOTTE

A classic French strawberry charlotte cake served with strawberry ice cream.

STICKY TOFFEE PUDDING

Butterscotch Sauce & Vanilla Ice Cream

WHITE CHOCOLATE PENDERYN TART

A white chocolate tart with a hint of Penderyn Welsh whisky, served with ice cream

APPLE & GOOSEBERRY CRUMBLE

Served with ice cream or custard

AFFOGATO

Scoop of vanilla ice cream with a shot of espresso

ICE CREAM - SELECTION OF FLAVOURS

Ask staff for details

WELSH CHEESE BOARD

Selection of Welsh cheeses, crackers, fruit chutney

Two Courses **£23.95** - Three Courses **£29.95**

PLEASE INFORM OUR STAFF IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE