



THE GREEN DRAGON

FLAUNDEN



Sunday Lunch at The Green Dragon

STARTERS

Cozze Marinara 9.50

Fresh Mussels cooked in White Wine, Garlic, Cherry Tomato & Parsley. (df, gf)

Goats Cheese Bon Bons Served with Roasted Mediterranean Vegetables on a baby Spinach leaf salad **7.00**

Salt & Pepper Calamari 7.50

Homemade Soup of the day Served with toasted Bread **6.50**

MAINS

Roasted Sirloin of Buckinghamshire Beef (df, gfa) 19.00

Roasted Pork Loin Joint, Crackling, Homemade Apple Sauce (df, gfa) 15.50

Herb Roasted Prime Chicken Breast 'Tagliata' (df, gfa) 15.50

Herb Roasted Leg of Oxfordshire Lamb (df, gfa) 18.50

Butternut Squash and Lentil Parcel with Vegetable Jus (df, gfa) 15.00

Wild Mushroom Risotto Finished with a Rocket and Parmesan Salad **15.00**

All Roasts served with Herb Roasted Potatoes, Medley of Seasonal Vegetables, Yorkshire Pudding and Red Wine Gravy

SIDES

Homemade Cauliflower Cheese 4.00

Sage and Onion Stuffing 4.00

Chips 3.50

DESSERTS

Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream **6.50**

Tiramisu Coffee flavoured Italian dessert **7.00**

Gluten Free Chocolate Brownie Served with Vanilla Ice Cream **7.00**

Lemon Tart Served with Pistachio Ice Cream **7.00**

Ice Cream 3 scoops . Chocolate, Vanilla, Salted Caramel. **4.50**

For information about ingredients in any of our dishes, please ask to see our allergen menu.
(gf) gluten free, (gfa) gluten free available, (df) dairy free, (v) vegetarian, (vea) vegan available.