

FOR IMMEDIATE RELEASE

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The Green Dragon: Iconic, Bungay brew pub smashes it with new Chef

After a pandemic-related kitchen hiatus, and brilliant friends filling in with their lovely pop-up food trucks, The Green Dragon, well-known, widely-beloved and long-time, cult real ale pub in Bungay, have finally found a chef who shares their love of home-cooked, fast but fearsomely good food to pair with their perfectly crafted beer.

Chef Ian's been crackers about cooking since he was a child, and he looks to pack as much flavour into gorgeously simple, fresh food as he possibly can. Ian also keenly appreciates the need for speed when drinkers pop by with only half an hour to hand. The Green Dragon's new menu offers a super-fast turnaround on delicious dishes that are all carefully prepared, marinated, and slow-cooked onsite.

Open now for Summer and far, far beyond, The Green Dragon brings a carefully considered, entirely in-house prepared menu to a hungry, real ale-loving audience and their fabulous families.

Road-tested vigorously by the in-house, uber food-nuts that are The Green Dragon's owners, the Pickard family, the new menu from Chef Ian boasts juicy fillet steak rolls, on fresh, Portuguese-style, crusty bread rolls, multiple tasty plant-based treats, authentic Canadian poutine and specials on super-moreish wing-dings all afternoon. An eclectic array of dipping sauces is under constant development, with plenty of spice and fresh, herby flavours to appeal to anyone with remotely excitable taste buds. A children's menu is also available and, inspired by the tastes of the Landlord's grandkids, is as lovely as could be with a plushy dragon toy thrown in, and a mighty fine children's vegan option in there, to boot.

James Pickard spent many of his formative years in Canada, enjoying the classic fare available in North American brew pubs and craft breweries, and saw the synergy between well-made, home-cooked bar food and the enjoyment of ale brewed on the same premises.

"We've watched the rise of food truck culture in the UK in the past few years and the coming and going of the numerous 'gourmet' burger businesses around the area, and we decided to keep it simple, do better than frozen/fried fast food and use our experience of what works well in a 'wet-led' pub. We've created a menu that TRULY has something for everyone, is really affordable, gets to your table super fast and has you coming straight back begging for more..."

For more information contact James: james@greendragonbungay.co.uk or call 07821 280 175.

Press photos

Press photos are available here:

<https://nc-3086436348650800564.nextcloud-ionos.com/index.php/s/mDNEs29P7zSoLZj>

Menu

The current menu is available here:

<https://www.greendragonbungay.co.uk/img/food-menu.jpg>

The current kids menu is available here:

<https://www.greendragonbungay.co.uk/img/2022-07-14-kids-food-menu.jpg>

The Green Dragon

The Green Dragon is a pub and microbrewery established in 1991 by brothers Robert and William Pickard. Renowned locally for its excellent ales it has a reputation for a friendly and convivial atmosphere. The Green Dragon is now run by Robert's son, James Pickard, and managed by Henry Shingler. For more information see the Green Dragon website

<https://www.greendragonbungay.co.uk>.