

SUNDAY LUNCH

SERVED SUNDAY 12-5PM

2 COURSES £30 3 COURSES £37

NIBBLES

Garlic & thyme marinated olives (Vegan GD) £5.50 Marinated olives, feta & sun blush tomatoes (VG) £6.50
Deep fried whitebait with lemon & tartare sauce (D) £6.95 Warm breads, balsamic vinegar & olive oil (x3 Vegan D) £5.95
Honey whipped feta with warm flatbread (V) £6.50 Honey & mustard glazed pigs in blankets £5.95

START

Soup of the day served with warm bread & Netherend farm butter (Vegan GD no bread)
Prawn & crab salad, pink grapefruit, avocado, watercress, red wine vinaigrette (GD)
Chicken liver parfait, caramelised onion chutney, toasted brioche
Fried falafel, herb salad, tahini dressing, humous (Vegan GD)
Parma ham, mozzarella and rocket salad, quince jelly (G)

MAIN

All roasts are served with Yorkshire pudding, gravy, roast potatoes, steamed & roasted vegetables & cauliflower cheese
Roast Staffordshire turkey, sage & onion stuffing, pigs in blankets, cranberry sauce (GD without Yorkshire & cauli cheese)
Roast leg of lamb (GD without Yorkshire & cauli cheese)
Roast sirloin of beef (GD without Yorkshire & cauli cheese)
Slow roasted belly pork, sage & onion stuffing, crackling, apple sauce
Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese)
Pan fried salmon fillet, buttered leeks, cheddar potato cake with a dill & saffron sauce (G)
Beetroot wellington, spinach, wild mushrooms, creamy mash & red wine sauce (Vegan D)

SIDES

Creamy mash (VG) £4.95 Dauphinoise potatoes (VG) £6.25 Buttered spinach (VG) £5.25
Sautéed brussel sprouts with chestnut & pancetta (Vegan GD no pancetta) £5.45

DESSERT

Ice cream can be served in addition with all desserts, £1.25 supplement

Gingerbread Crème Brûlée with shortbread biscuit (V, G no biscuit)

Home-made Christmas pudding with brandy sauce (Vegan D option available, contains nuts)

Dark chocolate & walnut brownie chocolate sauce with vanilla ice cream (Vegan D, contains nuts)

Glazed lemon tart, raspberry coulis, vanilla mascarpone (V)

Ice creams & sorbets (V, without marshmallows) 1 scoop 2 scoops 3 scoops
served with mini meringues, toffee popcorn, marshmallows & berries

Choose from:

Ice cream: vanilla, Belgian chocolate, honeycomb, strawberry, rum & raisin, sea salt caramel, mint choc chip, raspberry ripple

Vegan ice cream: vanilla, chocolate, strawberry Sorbet: mango, raspberry, lemon, champagne

Selection of cheeses with apple & homemade chutney served with either bread or biscuits (Gluten free biscuits available)

Choose any 4: brie, sage derby, mature cheddar, smoked applewood, blue stilton, white stilton & apricot, kidderton ash goat, black bomber extra mature cheddar



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Scan QR code to view allergen information. Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request. Some of our dishes may contain alcohol, please inform your waiter if intolerant. We handle nuts in our kitchen & therefore cannot guarantee that any of our dishes are completely free from nuts.

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