

FIXED PRICE DINNER MENU

Served Monday - Saturday 5-10pm

'BEAT THE CLOCK' - between 5 & 7pm 2 Courses £17.95, 3 Courses £21.95
(Must be seated & ordered before 7pm)

After 7pm 2 courses £20.95, 3 courses £24.95 (from this fixed menu)

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.

Please inform your waiter when ordering.

WE HAVE GLUTEN FREE BREAD AVAILABLE, PLEASE ASK!

If not ordering starters, please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order!

Marinated olives (VGD)	£3.25
Marinated olives, feta & sun blush tomatoes (VG)	£3.95
Oil for bread: balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

TO START

Freshly made soup of the day (VG)

Sautéed chicken livers, grain mustard sauce, toasted brioche

Chargrilled vegetable & halloumi salad, pesto dressing (VG)

Smoked salmon, pickled ginger, soy, wasabi, radish & Chinese leaf (D)

Parma ham, blue cheese, walnut & roasted pear salad, raspberry balsamic (G)

MAIN COURSE

Marinated chicken breast, roasted peppers, tomato, chorizo, red onion, chilli & paprika

6oz Sirloin Steak, green peppercorn & shallot sauce & dressed leaves (G)

Tomato, courgette & mozzarella tart, new potato & rocket salad (V)

Breaded haddock, lemon & chive fishcakes, broccoli & broad bean sauce

Wild mushroom, asparagus & pea tagliatelle, crème fraiche & Parmesan* (V *we use a premium vegetarian substitute)

Need a side? Fixed menu main courses are all served with one of the following side order:

Thick cut chips/French Fries/Creamy mash/Fresh vegetables/Onion rings/Green salad/Sautéed mushrooms/Buttered spinach

DESSERT

Steamed syrup sponge, crème anglaise (V)

White chocolate & MALTESERS* cheesecake, vanilla ice cream (V)

Summer fruit pudding, vanilla crème fraiche (V)

Chocolate orange crème brûlée, shortbread biscuit (V, G without shortbread)

Selection of cheese with red onion confit & either sliced French baguette or biscuits
(choice of 4, please ask your waiter for today's selection)

*MALTESERS is a trade mark of the Mars Group of Companies This product is not made by, licensed or endorsed by the Mars Group of Companies
We handle nuts in our kitchen & therefore cannot guarantee that all of our dishes are completely free from nuts
We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

EVENING A LA CARTE

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
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STARTERS & SHARING

Enjoy as a starter or graze as a main course, we suggest 2, 3 or 4! plates per couple as a starter,
these plates will arrive at different times

£4.50 PER DISH

Warm breads & oil (V)
Halloumi fritters, beetroot mayo (V)
Padron peppers (VGD)
Goat's cheese & sun blush risotto balls (V)
Patatas bravas (VGD)

£5.25 PER DISH

Spicy pork meatballs
Crispy chicken, chipotle mayo, salsa
Honey, sherry & garlic chorizo (GD)
Sticky ribs, wasabi slaw
Asian belly pork, pak choi (GD)

£6.25 PER DISH

Parma ham, fig & Gorgonzola crostini
Seared scallops, pancetta, minted butter (G)
Vietnamese crab cakes (D)
Salt & pepper calamari
Sizzling sweet chilli king prawns

SALADS

Grilled Goats Cheese Salad sml £6.50/ lrg £9.50
Beetroot, walnuts, apple & balsamic glaze (VG)

The Dial Chicken Caesar Salad
sml £6.95/ lrg £9.95

Baby gem, anchovies, garlic croutons, bacon &
parmesan (G without croutons & dressing & D
without parmesan & dressing)

Roast Cumin Spiced Feta sml £6.50/ lrg £9.50
Red onion, cucumber, tomato, cos lettuce,
oregano, olives & lemon oil
(G, D & Vegan without feta)

Crab & Avocado sml £7.95/ lrg £10.95
Radish, pink grapefruit, pea shoots,
red wine vinaigrette (GD)

Warm Confit Duck Salad sml £6.95/ lrg £9.95
Plum dressing, bean sprouts, spring
onions & cucumber (GD)

Parma ham & marinated mozzarella Salad
sml £6.95/ lrg £9.95
Rocket, olive, plum tomato, charred asparagus,
balsamic vinaigrette (G)

MAIN PLATES

Beer Battered Haddock £12.95
Minted mushy peas, tartare sauce with French
fries or thick cut chips

Slow Roasted Pork Belly £18.95
Sage & onion stuffing, celeriac & carrot, pork
fat potato, crackling, apple jus (G)

Spinach & roasted pepper gnocchi £14.95
Courgette, parmesan & arrabiata sauce (V)

Thai Style Butternut Squash Curry £14.95
Cashew nuts, mange tout, baby corn & coconut,
steamed jasmine rice (VGD)

Roast Rump of Lamb £21.95
Braised baby vegetables, confit garlic,
dauphinoise potatoes, tomato & parsley jus (G)

Pan Fried Sea bass Fillets £20.95
Sautéed scallop, peas a la Francaise,
pea & mint soup (G)

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GRILL

All served with your choice of sauce, sautéed mushrooms, chargrilled tomato & either French fries, thick cut chips or salad

8oz Ribeye £22.95

28 day aged. Well marbled.
Grass & grain fed. British (G)

7oz Fillet £25.95

28 day aged. Prime centre cut.
Grass & grain fed. British (G)

8oz Rump £20.95

28 day aged. Heart of the rump.
Grass & grain fed. British (G)

16oz Chateaubriand £47.95 (for 2 to share)

28 day aged. Prime end fillet.
Grass & grain fed. British (G)

Sauce? Peppercorn & shallot, Diane, Blue cheese, Café de Paris butter, Béarnaise, Garlic & herb butter, Red wine & shallot

BURGERS

All of our burgers are served with dressed leaves, onion rings & either French fries, thick cut chips or larger salad

Double up? Add an extra beef patty £2.50

Skinny? Any of our burgers without the bun, served with larger salad

The Dial Classic Burger £13.95

Brioche bun, 100% beef patty, Monterey jack cheese, red onion & beef tomato
(add bacon/mushroom? no extra charge!)

Texas BBQ Burger £13.95

Brioche bun, 100% beef patty, slow cooked BBQ beef brisket, crispy onions,
Monterey jack cheese & red cabbage slaw

Chicken Burger £13.95

Brioche bun, chargrilled chicken breast, garlic mayo, Monterey jack cheese,
crispy onions, smoked bacon, BBQ sauce

Grilled Portobello Mushroom Burger £12.95

Sesame bun, caramelised onions, halloumi fritter, roasted red pepper & basil mayonnaise (V)

SIDES

Thick cut chips/French fries £3.25

Garlic ciabatta £3.25

Buttered new potatoes £2.95

Creamy mash £2.95

Sweet potato fries (not GF) £3.45

Dauphinoise potatoes £3.45

Honey & thyme chantenay carrots £2.95

Sautéed mushrooms £2.95

Tomato & onion salad £3.25

Rocket & parmesan salad £3.25

Onion rings £3.25

Garlic & mozzarella ciabatta £4.50

Buttered spinach £3.25

Sautéed fine beans with garlic & shallots £2.95

Tender stem broccoli, mustard seeds & lemon £2.95

Freshly steamed green vegetables £2.95