

FIXED PRICE DINNER MENU

Served Monday – Saturday 5 - 9.30pm

'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)

Vegetable spring rolls, peanut, cabbage & coriander slaw, sweet chilli dipping sauce (Vegan)

Breaded haddock, caper & chive fishcakes, lemon aioli

Parma ham, mozzarella, heritage tomato & rocket salad, balsamic glaze (G)

Prawn, crab, red onion & cucumber salad, avocado dressing, crisp tortilla (GD)

MAIN COURSE

Baked chicken breast, garlic mash, baby onion, bacon & red wine sauce (G)

6oz Sirloin Steak, Diane sauce & dressed leaves (G)

Tenderstem broccoli, pea, courgette & herb risotto (Vegan G)

Salted cod fillet, crispy kale, sautéed chorizo & creamy broad bean sauce (G)

Ricotta, Parmesan, spinach & chard filo pie, roasted red pepper & spring onion sauce (V)

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

Baked chocolate tart, clotted cream ice cream (V)

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

Apple, raisin & cinnamon oat crumble & custard (V)

Elderflower pannacotta, poached pear, thyme crumb (G, without crumb)

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.
Please inform you waiter when ordering.

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

£4.75 PER DISH

Warm breads & oil (V)
Halloumi fritters, beetroot mayo (V)
Courgette chips, tahini yoghurt (V)
Pesto & mozzarella risotto balls (V)
Nachos, cheese, sour cream, guacamole (V)

£5.25 PER DISH

Spicy pork meatballs
Crispy sesame chicken, sweet chilli
Honey, sherry & garlic chorizo (GD)
Sticky ribs, wasabi slaw (GD)
Asian belly pork, pak choi (GD)

£6.25 PER DISH

Parma ham & mozzarella crostini
Baked scallop gratin, parsley crust
Vietnamese crab cakes (D)
Salt & pepper calamari, garlic mayo (D)
Sizzling ginger, spring onion & chilli beef (GD)

SALADS

Grilled Goats Cheese Salad

sml £6.50/ lrg £9.50

Caramelised pear, red grape, chicory, pecan,
honey mustard dressing (VG)

Warm Confit Duck Salad

sml £6.95/ lrg £9.95

Plum dressing, bean sprouts, spring
onions & cucumber (GD)

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)

King Prawn Salad

sml £7.25/ lrg £10.25

New potato, radish, avocado, spinach,
lemon, chilli & chive dressing (GD)

MAIN PLATES

Beer Battered Haddock £12.95

Minted mushy peas, tartare sauce with French
fries or thick cut chips (D)

Goan Monkfish Curry £18.95

Fragrant saffron rice, homemade flatbread (D)

Slow Roasted Pork Belly £18.95

Dauphinoise potatoes, black pudding croquette,
braised red cabbage, apple jus, crackling

Pappardelle Pasta £10.95

Roasted courgette, red onion, cherry tomato,
olive, tomato & garlic sauce
& parmesan (V)

EVENING A LA CARTE

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
Please inform your waiter when ordering.

GRILL

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

8oz Ribeye £23.95

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

7oz Fillet £26.95

28 day aged. Prime centre cut.
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/chicken breast £2.50
Skinny? Any of our burgers without the bun, served with larger salad

8oz Homemade Burger £13.95

Brioche bun, classic burger sauce, Monterey jack cheese, red onion, beef tomato & pickle
(add bacon/mushroom? no extra charge!)

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

Brioche 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) £3.50

Dauphinoise potatoes £3.50

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

Freshly steamed green vegetables £2.95