

FIXED PRICE SUNDAY LUNCH MENU

Served Sunday 12-5pm

2 Courses £18.95, 3 Courses £23.95

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

Please notify your waiter of any food allergies or intolerances when ordering.

WE HAVE A DEDICATED VEGAN MENU & GLUTEN FREE BREAD AVAILABLE, PLEASE ASK!

If not ordering starters, please allow a minimum of 20 minutes for main courses, as our food is freshly cooked to order!

Marinated olives (VGD)	£3.50
Marinated olives, feta & sun blush tomatoes (VG)	£4.25
Oil for bread: balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

TO START

Freshly made soup of the day (VG)

King prawn, crab & avocado, apple mayonnaise (GD)

Harissa & coriander marinated halloumi, giant cous cous, roasted red pepper & spring onion (V)

Parma ham, melon, rocket & feta salad, ciabatta croutons

Steamed mussels, chorizo, tomato & tarragon cream sauce (G)

MAIN COURSE

Main courses are served with roast potatoes, steamed vegetables & cauliflower cheese, apart from the Haddock this is served with chips

Roast leg of lamb, Yorkshire pudding & pan gravy

Roast sirloin of beef, Yorkshire pudding & pan gravy

Slow roasted pork belly, sage & onion stuffing, apple sauce, Yorkshire pudding & pan gravy

Beer Battered haddock, minted mushy peas, tartare sauce with French fries or thick cut chips

Sautéed wild mushroom, garlic & kale gnocchi, herb sauce (V)

Smoked haddock fishcake, sautéed spinach, poached egg, caper & dill hollandaise

Ricotta, parmesan & chard filo pie, watercress veloute (V)

DESSERT

Steamed syrup sponge, custard (V)

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

Chocolate & hazelnut tart, espresso syrup (V)

Salted caramel brulée, brandy snap (V, G without snap)

Selection of cheese with red onion confit & either sliced French baguette or biscuits

(choice of 4, Brie, sage Derby, Cheddar, Smoked Applewood, Blue Stilton,

White Stilton & Apricot, Kidderton Ash goats)

**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.

LUNCH MENU

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

STARTERS & SHARING

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

£4.95 PER DISH

Warm breads & oil (V)
Halloumi fritters, beetroot mayo (V)
Courgette chips, lemon & mint yoghurt (VG)
Wild mushroom & mozzarella risotto balls (V)
Patatas bravas, spiced tomato sauce (VGD)

£5.85 PER DISH

Spicy pork meatballs
Teriyaki chicken skewers, charred pineapple
Honey, sherry & garlic chorizo (GD)
Sticky ribs, wasabi slaw (GD)
Asian belly pork, pak choi (GD)

£6.45 PER DISH

Parma ham & mozzarella crostini
Scallops, pea puree, mint butter, pancetta (G)
Vietnamese crab cakes (D)
Salt & pepper calamari, garlic mayo (D)
Gambas pil pil (G)

SALADS

Grilled goats cheese
sml £6.50/ lrg £9.50
Caramelised pear, red grape,
chicory, pecan,
honey mustard dressing (VG)

The Dial Chicken Caesar
sml £6.95/ lrg £9.95
Swap chicken for king prawns
£1.00 extra
Baby gem, anchovies, garlic
croutons, bacon, parmesan &
Caesar dressing

Warm confit duck
sml £6.95/ lrg £9.95
Plum dressing, bean sprouts,
spring onions
& cucumber (GD)

(G without croutons & dressing & D without parmesan & dressing)

SANDWICHES

all served with dressed leaves & French fries or thick cut chips (swap for sweet potato fries? £1.00 upgrade)

WE HAVE GLUTEN FREE SEEDED OR WHITE BREAD AVAILABLE, PLEASE ASK YOUR WAITER!

£6.95

Halloumi, avocado, black olive, red
pepper & tomato wrap (V)

Bacon, lettuce, tomato, mayo,
iceberg on granary bread (D)

£7.95

Eggs benedict, muffins, ham,
hollandaise, poached eggs

Battered fish finger sandwich,
crusty bread, tartare sauce,
watercress (D)

£9.95

Chargrilled chicken club, toasted
crusty bread, egg, bacon,
lettuce, mayo & tomato (D)

Lobster, crab & crayfish
deli roll, chive mayonnaise

BURGERS

All of our burgers are served with dressed leaves, onion rings & either French fries, thick cut chips or larger salad (swap for sweet potato fries? £1.00 upgrade)

8oz Homemade Burger £13.95

Brioche bun, classic burger sauce, Monterey jack cheese, red onion, beef tomato & pickle
(add bacon/mushroom? 60p per item, add BBQ pulled pork? £1.00)

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/Fries £3.25 Red cabbage slaw £2.50 Sweet potato fries £3.60 Buttered spinach £3.25
Garlic & mozzarella ciabatta £4.50 Tomato & onion salad £3.25 Rocket & Parmesan salad £3.25 Onion rings £3.25