VALENTINES

THURSDAY 14TH FEBRUARY 2019
3 COURSES £32.95 PER PERSON

TO START

Spinach & watercress soup, nigella seeds (Vegan, GD)
Parma ham, toasted walnut, grape, whipped blue cheese cream (G)
Vegetable spring rolls, sweet chilli sauce (Vegan, D)
The Dial Caesar salad – baby gem, anchovies, garlic croutons, bacon & Parmesan (Can be G & D)
Tomato & basil terrine, red pepper mascarpone, red pepper coulis (VG)
Salmon & chive fishcakes, sorrel cream sauce

MAIN COURSE

Served with freshly steamed vegetables.
Sirloin served with a choice of either French fries, hand cut chips or larger salad

6oz Sirloin steak, peppercorn & shallot sauce & dressed leaves
Caramelised onion & gruyère tart, beetroot granola, roasted beets, balsamic jus (V)
Breaded chicken escalope, crushed new potatoes, broad bean, wild mushroom & tarragon sauce
Grilled gilt head bream, creamy mash, spinach, lobster & tomato sauce, truffle oil (GD)
Roasted butternut squash, pine nut & sage risotto (Vegan, GD)
Pan fried cod fillet, sautéed potatoes, cauliflower puree, cauliflower tempura, lightly curried sauce (G)

DESSERT

White chocolate & MALTESERS* cheesecake with vanilla ice cream (V)
Vanilla crème brulée, brandy snap (V, G no snap)
Whiskey & lemon brioche bread & butter pudding, custard (V)
Triple chocolate mousse, strawberry tuile, strawberry coulis
Chargrilled pineapple, coconut meringue, vanilla ice cream, rum syrup (Vegan, G)
Cheese board, chutney & biscuits (V)

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

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
Please inform your waiter which particular allergy or special dietary requirement you have when ordering as some dishes are specially adapted to suit each allergy.

THE DIAL