

FIXED PRICE DINNER MENU

Served Monday – Thursday 5 – 9pm, Friday & Saturday 5 – 9.30pm

'BEAT THE CLOCK' – between 5 & 7pm 2 Courses £19.95, 3 Courses £23.95

(Must be seated & ordered before 7pm)

After 7pm 2 courses £22.95, 3 courses £26.95 (from this fixed menu)

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 25 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
Honey & mustard chipolatas	£3.25
Balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

TO START

Freshly made soup of the day (VG)

Haddock, caper & chive fishcakes, horseradish & lemon mayo (D)

Roasted beetroot & thyme risotto, crispy goat's cheese (V)

Chicken liver parfait, toasted sourdough, spiced apple & shallot chutney

Mixed tomato, mozzarella, basil & rocket salad, balsamic glaze (VG)

MAIN COURSE

Roast Staffordshire turkey, roast potatoes, cranberry, chipolata, stuffing & pan gravy

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

Roasted butternut squash, potato & spinach filo pie, roasted roots, red wine sauce (VD)

Grilled plaice fillet, roasted new potatoes, buttered leeks, grain mustard sauce (G)

Wild mushroom & parsley tagliatelle, crème fraiche & blue cheese sauce (V)

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

Thick cut chips/French Fries/Sweet potato fries (£1.00 upgrade)/Creamy mash/Vegetables/Onion rings/Salad/Sautéed mushrooms/Spinach

DESSERT

Home-made Christmas pudding, brandy sauce (V contains nuts)

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

Dark chocolate & raspberry tart, pistachio ice cream (V)

Caramelised vanilla crème brûlée, brandy snap (V, G without snap)

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 your waiter when ordering.

STARTERS & SHARING

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

£4.95 PER DISH

Warm breads, balsamic & olive oil (V)
Halloumi fritters, beetroot mayo (V)
Courgette chips, lemon & mint yoghurt (V)
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 Salad

sml £6.50/ lrg £9.50

Caramelised pear, roasted
beetroot, walnuts, maple
vinaigrette (VG)

The Dial Chicken Caesar Salad

sml £6.95/ lrg £9.95

Swap chicken for king prawns
£1.00 extra

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

Warm Confit Duck Salad

sml £6.95/ lrg £9.95

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

MAIN PLATES

Beer Battered Haddock £13.95

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

Roasted Lamb Rump £21.95

Braised red cabbage, baby onion, smoked
bacon & peas, redcurrant jus,
dauphinoise potatoes (G)

King Prawn Linguine £15.95

Pancetta, lemon, chive,
white wine & cream sauce

Risotto £10.95

Broccoli, pea, leek & ricotta (G)

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.

GRILL

All served with your choice of sauce, sautéed mushrooms, chargrilled tomato & either French fries, thick cut chips or salad
(swap for sweet potato fries? £1.00 upgrade)

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
(swap for sweet potato fries? £1.00 upgrade)

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, baby gem, red onion, beef tomato & pickle
(add bacon/mushroom? 60p per item)

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 £3.60
Dauphinoise potatoes £3.50
Honey & thyme roasted 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 vegetables £2.95