

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 always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

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 (Vegan GD)

Gravadlax salmon, crab & apple mayonnaise, asparagus (GD)

Lemon & herb breaded haddock goujons, dressed leaves and tartare sauce (D)

Mixed bean, tomato, rice, chick pea, coriander, sweet chilli dressing (Vegan GD)

Peppered goat's cheese, roasted peppers, basil, balsamic, ciabatta wafers (VG, without wafers)

Crispy beef, rice noodles, carrot, bean sprouts, teriyaki dressing (D)

Grilled baby vegetable salad, crispy shallots, chive dressing (Vegan GD)

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 & gravy

Roast sirloin of beef, Yorkshire pudding & gravy

Lentil & bean roast, Yorkshire pudding & gravy (VG & Vegan without Yorkshire)

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

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

Steamed plaice, soy, sesame, ginger & watercress, miso broth (GD)

Courgette, spinach & oregano gnocchi, spiced tomato & olive sauce (Vegan D)

DESSERT

Baked chocolate tart, butterscotch ice cream, chocolate crumb (V)

Vanilla crème brûlée, brandy snap (VG, without snap)

Blackcurrant shortbread crumble & custard (Vegan GD)

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

Espresso pannacotta, coffee puree, amaretti biscuit (Contains nuts)

Selection of cheese with red onion confit & either French baguette or biscuits (G free biscuits available)

(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 (V)
Sunblush tomato & mozzarella risotto balls (V)
Patatas bravas, spiced tomato sauce (VGD)

£5.85 PER DISH

Spicy pork meatballs
Crispy sesame chicken, sweet chilli (D)
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,
walnuts, maple vinaigrette (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

Grilled vegetable, guacamole &
salsa wrap (Vegan, D)

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)

Open steak sandwich, spinach &
avocado, garlic butter,
horseradish hollandaise

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, 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

Spiced vegetable & chick pea Burger £12.95

Vegan bun, baby gem, beef tomato, red onion & coriander mayonnaise (Vegan D)

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