

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.

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)	£4.50
Oil for bread: balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

TO START

Freshly made soup of the day (Vegan GD)
Steamed mussels, spiced tomato, white wine & basil sauce (GD)
Parma ham, mozzarella, roasted fig, pomegranate & rocket salad, balsamic glaze (G)
Roasted butternut squash, sage, almond & pea cous cous (Vegan D)
Grilled halloumi, chick pea & roasted pepper salad, honey & rosemary dressing (VG)
Marinated tofu, fine bean, chilli, lemon & garlic, toasted sesame seeds (Vegan GD)
Smoked mackerel pate, pickled cucumber, horseradish crème fraiche, toasted sour dough

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
Roasted Provençale vegetables, olive, tomato & oregano sauce (Vegan GD)
Pan fried salmon, steamed greens, saffron sauce (G)

DESSERT

Milk chocolate mousse, chocolate gel, hazelnut ice cream (G)
Pear, blueberry & elderflower mess (VG)
White chocolate & MALTESERS* cheesecake, vanilla ice cream (V)
Caramelised vanilla creme brûlée & brandy snap (V)
Sticky date pudding, salted toffee sauce, vanilla ice cream (Vegan D)
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)

£5.95 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)

£6.95 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 £6.75/ lrg £9.75
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

Roasted red pepper, Moroccan
spiced chick pea & garlic hummus
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,
Red onion jam, rocket,
horseradish mayo (D)

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