

FIXED PRICE MENU

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

'BEAT THE CLOCK' – between 5 & 6.30pm 2 Courses £19.95, 3 Courses £23.95

(Must be seated & ordered before 6.30pm)

After 6.30pm 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 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 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)	£4.50
Balsamic vinegar & olive oil (VGD)	£1.95
Additional bread	£1.00

TO START

Freshly made soup of the day (Vegan GD)

Black pudding, smoked bacon & chorizo salad, poached egg, honey mustard dressing (D)

Goats cheese mousse, roasted peppers, sun blushed tomatoes, balsamic glaze, sourdough crisps (V)

Wild mushroom, rocket & pine nut risotto (Vegan GD)

Atlantic prawns, lightly spiced coriander sauce, fried French bread

Smoked mackerel, new potato & chive salad, horseradish mayonnaise (GD)

MAIN COURSE

Baked chicken breast, braised Savoy cabbage & bacon, chicken veloute, crispy skin (GD)

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

Roasted Mediterranean vegetable & giant cous cous stuffed pepper, walnut pesto dressing (Vegan D)

Tender stem, leek & pea gnocchi, blue cheese sauce (V)

Salmon, caper & dill fishcakes, steamed greens, lemon & herb sauce

Roasted red onion, beetroot, balsamic & thyme tarte tatin, red wine sauce (Vegan D)

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/Green salad/Sautéed mushrooms/Spinach

DESSERT

Cappuccino crème brulée with brandy snap (V, G without snap)

Sticky toffee pudding, salted caramel sauce, vanilla ice cream (V)

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

Pear & ginger crumble & custard (V, Vegan D option available)

Passion fruit & coconut panna cotta, mango gel & Florentine (Vegan D, G without Florentine, contains nuts)

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

STARTERS & SHARING

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
Please inform your waiter when ordering.

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 (Vegan)
Halloumi fritters, beetroot mayo (V)
Courgette chips, lemon & mint yoghurt (VG)
Sun blush tomato & mozzarella risotto balls (V)
Patatas bravas, spiced tomato sauce (VGD)

£5.95 PER DISH

Spicy pork meatballs
Toriyaki chicken skewers, pineapple salsa (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)

MAIN PLATES

Beer Battered Haddock

£13.95

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

Baked Lamb Rump & Braised

Lamb Shoulder

£23.95

Tender stem & broad bean,
thyme & tomato jus,
dauphinoise potatoes (G)

Grilled Seabass Fillet

£21.95

Parsnip puree, parsnip crisp,
crayfish, spring onion & saffron
sauce & pomme anna (G)

GRILL

All of our steaks are grass & grain fed, British. 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

7oz Fillet

£26.95

16oz Chateaubriand

£48.95 (for 2 to share)

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 Beef

£13.95

Brioche bun, burger sauce,
Monterey jack cheese, baby
gem, red onion, beef tomato
& pickle (add bacon/mushroom?
60p per item)

Chicken

£13.95

Brioche bun, chargrilled
chicken breast, garlic mayo,
Monterey jack cheese, crispy
onions, smoked bacon, BBQ
sauce

Spiced Vegetable &

Chickpea

£12.95

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

SALADS

Grilled Goats Cheese

sml £6.75/ lrg £9.75

Roasted red onion, beetroot,
walnut & spinach,
balsamic glaze (VG)

The Dial Chicken Caesar

sml £6.95/ lrg £9.95

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)

£10 VALUE MENU

AVAILABLE MON – THUR: 5PM-9PM

CHARGRILLED FLAT IRON STEAK

(served pink, please allow a minimum of 20 minutes)
with French fries, dressed leaves,
peppercorn & shallot sauce (G)

CHESTNUT MUSHROOM BOURGUIGNON

Mustard mash, steamed fine beans (Vegan D)

RISOTTO

Courgette, pea, parsley, mint & parmesan
(VG, Vegan & D without parmesan)

BREADED PLAICE FILLET

Cherry tomato & basil sauce, roasted new potatoes

(these dishes not included in the Fixed Price offer,
nor available Friday & Saturday)

SIDES

Thick cut chips/French fries (VGD) £3.25

Garlic ciabatta (V) £3.25

Buttered new potatoes (VG) £2.95

Creamy mash (VG) £2.95

Sweet potato fries (VGD) £3.60

Dauphinoise potatoes (VG) £3.50

Honey & thyme roasted carrots (VGD) £2.95

Sautéed mushrooms (VG) £2.95

Tomato & onion salad (VGD) £3.25

Rocket & parmesan salad (VG) £3.25

Onion rings (VD) £3.25

Garlic & mozzarella ciabatta (V) £4.50

Buttered spinach (VG) £3.25

Freshly steamed vegetables (VGD) £2.95