

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)

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 (G)

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

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

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

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

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

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

DESSERT

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

Chilled dark chocolate fondant, raspberry gel, raspberry sorbet (VG)

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

Passion fruit & coconut panna cotta, mango gel, Florentine (Vegan D, G no Florentine)

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

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 or 3 plates per couple as a starter, these plates will arrive at different times

£4.95 PER DISH

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

£5.95 PER DISH

Spicy pork meatballs
Teriyaki 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)

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
sml £6.95 / lrg £9.95
Plum dressing, bean sprouts,
spring onions
& cucumber (GD)

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!

£7.95

Grilled halloumi, crushed avocado,
olive, tomato, & roasted red
pepper open ciabatta (V, swap
halloumi for tofu for Vegan option)

Croque Monsieur:
Baked ham, gruyere & Dijon white
bloomer sandwich

£8.95

Atlantic prawn & crayfish,
avocado, Marie rose sauce,
soft white sub (D)

Smoked salmon open rye bread
sandwich, chive cream cheese,
pickled cucumber & watercress

£9.95

Buttermilk fried chicken, red
cabbage slaw, jalapenos, spicy
mayo, ciabatta roll

Philly cheese steak sandwich,
Sautéed onions & peppers, melted
cheese, soft white sub

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