SUNDAY MENU

Served Sunday 12-5pm

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. We handle nuts in our kitchen so cannot guarantee that all of our dishes are completely free from nuts. 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. We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

NIBBLES

Garlic & thyme marinated olives (Vegan GD) £4.25

Marinated olives, feta & sun blush tomatoes (VG) £5.25

Warm breads, balsamic vinegar & olive oil (x3 Vegan D) £4.95

Honey & mustard glazed chipolatas £4.75

Sour dough bread & Netherend farm butter (V) £3.95

Warm flatbread & black olive tapenade (D) £4.25

STARTERS

Freshly made soup of the day £6.95 served with warm bread (Vegan, GD)

Sautéed wild mushrooms £8.25 garlic & parsley butter, toasted sour dough (Vegan D)

Harissa marinated chicken £8.75 pumpkin seed, chorizo & cucumber salad (GD)

Deep fried brie £8.25 cranberry sauce & dressed leaf (V)

MAINS

Roast leg of lamb, Yorkshire pudding & gravy £18.95

served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)

Roast sirloin of beef, Yorkshire pudding & gravy £18.95

served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)

Slow roasted pork belly £18.95

sage & onion stuffing, apple sauce, Yorkshire pudding & gravy, served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese

Lentil & bean roast £15.95

Yorkshire pudding & gravy, served with roast potatoes, steamed vegetables & cauliflower cheese (V, Vegan, GD without Yorkshire & cauli cheese)

Pan fried cod loin £22.95

new potato, pea, mixed bean & parsley cassoulet (GD)

Caramelised onion & thyme tarte tatin £16.95

sautéed spinach & chard, roast potatoes, sherry jus (Vegan D)

Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade

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TAPAS/SHARING

Enjoy as a starter or graze as a main course, these plates may arrive at different times. Add any sides to your selection.

Halloumi fritters, chilli jam (V) £6.95

Patatas bravas, spiced tomato sauce (Vegan GD) £5.95

Roasted pepper, basil & mozzarella arancini (V) £6.25

Courgette fries, lemon & mint yogurt (Vegan GD) £5.75

Asian belly pork, pak choi, plum sauce (GD) £6.95

Spicy pork meatballs, grated parmesan £6.75

Sticky ribs, wasabi slaw (GD) £8.95

Honey, sherry & garlic chorizo (GD) £6.95

Lamb kofta flatbread, cucumber, mint yogurt, red cabbage £9.25

Buffalo chicken lollipops, bourbon & blue cheese mayo £7.95

Gambas pil pil & ciabatta (to dip)(G without ciabatta) £9.25

Scallops, pea purée, mint butter, pancetta (G) £10.95

Buffalo mozzarella, Parma ham, plum tomatoes pine nuts & pesto (G) £8.95

Salt & pepper calamari, garlic & lemon mayo (D) £7.95

Sliced sirloin steak with chimichurri sauce (GD) £8.95

TAPAS THURSDAY

20% off all tapas dishes every Thursday from 12noon. Available for all tables less than 10.

SALADS

Grilled goat's cheese sml £9.95/lrg £14.95 roasted pear, walnuts, leaves, honey & raspberry vinegar dressing (VG)

The Dial chicken caesar sml £11.95/lrg £16.95 baby gem, anchovies, garlic croutons, bacon, parmesan & caesar dressing (G without croutons & dressing)

Warm confit duck sml £10.95/lrg £15.95 plum dressing, bean sprouts, spring onions & cucumber (GD)

SIDES

Thick cut chips/French fries (VGD) £4.95

Creamy mash (VG) £4.50

Sweet potato fries (VGD) £4.95

Dauphinoise potatoes (VG) £5.75

Sautéed mushrooms (VG) £3.95

Tomato & onion salad (VGD) £3.95

Rocket & parmesan salad (VG) £4.50

Onion rings (VD) £4.75

Buttered spinach (VG) £4.95

Garlic ciabatta (V) £4.95

Garlic & mozzarella ciabatta (V) £5.95

Freshly steamed vegetables (VGD) £3.95