

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
Deep fried whitebait with lemon & tartare sauce (D)	£4.85
Sour dough bread & Netherend farm butter (V)	£4.25
Warm flatbread & black olive tapenade (D)	£4.75

STARTERS

Freshly made soup of the day served with warm bread (Vegan, GD)	£6.95
Chicken liver parfait red onion jam & toasted brioche	£8.25
Beetroot gravadlax blinis, Dijon & dill sauce, salmon caviar	£8.75
Paprika falafel spinach, caramelised onion, toasted pine nut, lemon vinaigrette (Vegan GD)	£8.45

MAINS

Roast leg of lamb, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	£18.95
Roast sirloin of beef, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	£18.95
Slow roasted pork belly sage & onion stuffing, apple sauce, Yorkshire pudding & gravy, served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese	£18.95
Lentil & bean roast Yorkshire pudding & gravy, served with roast potatoes, steamed vegetables & cauliflower cheese (V, Vegan, GD without Yorkshire & cauli cheese)	£15.95
Pan fried seabass prawn, caper & chive tagliatelle, lobster bisque sauce	£22.95
Butternut squash wellington crispy potato terrine, braised tender stem, red wine sauce (Vegan D)	£17.95

Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade

TAPAS/SHARING PLATES

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

Fried halloumi, chilli jam (VG)	£6.95
Patatas bravas, with either spiced tomato sauce or garlic aioli (VGD)	£6.25
Cauliflower pakora, mango chutney & raita (Vegan GD)	£6.75
Courgette fries, lemon & mint yogurt (Vegan GD)	£5.95
Sticky Char sui pork belly, pak choi (D)	£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
Korean BBQ chicken wings, ranch dip	£7.75
Gambas pil pil & ciabatta (to dip)(G without ciabatta)	£9.25
Scallops, pea purée, mint butter, pancetta (G)	£10.95
Parma ham & mozzarella crostini, pesto & balsamic glaze	£7.95
Salt & pepper calamari, garlic & lemon mayo (D)	£7.95
Sliced sirloin steak with chimichurri sauce (served pink)(GD)	£8.95

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

SALADS

Grilled goat's cheese roasted pear, walnuts, leaves, honey & raspberry vinegar dressing (VG)	sml £9.95/lrg £15.95
The Dial chicken caesar baby gem, anchovies, garlic croutons, bacon, parmesan & caesar dressing (G without croutons & dressing)	sml £11.95/lrg £17.95
Warm confit duck plum dressing, bean sprouts, spring onions & cucumber (GD)	sml £10.95/lrg £16.95

TAPAS THURSDAY
25% OFF

All tapas dishes every Thursday from 12noon.
Available for all tables less than 10.
Enjoy a glass of sangria with your tapas! £5.90

DESSERTS

Ice cream can be served in addition with all desserts, £1.00 supplement.

White chocolate & MALTESERS® cheesecake & vanilla ice cream (V)	£8.25
Caramelised espresso crème brûlée with brandysnap (V, G without brandysnap)	£7.85
Gingerbread tiramisu with mascarpone ice cream	£7.95
Steamed syrup sponge with custard (V)	£7.75

Chocolate & raspberry tart with raspberry sorbet (Vegan D)	£7.95
Ice creams & sorbets 1 scoop £3.95 2 scoops £5.95 3 scoops £7.95 served with mini meringues, toffee popcorn, marshmallows & berries (V, without marshmallows)	
Choose from: Ice Cream: Vanilla, Belgian Chocolate, Honeycomb, Strawberry, Rum & Raisin, Sea Salt Caramel, Mint Choc Chip, Blueberry, Raspberry Ripple, Cookie & Cream	
Vegan Ice Cream: Vanilla, Chocolate, Strawberry Sorbet: Blackcurrant, Mango, Raspberry, Lemon, Champagne	

Selection of cheeses with apple & homemade chutney served with either sour dough bread or biscuits (Gluten free biscuits available)	£10.95
Choose any 4: Brie, Sage Derby, Mature Cheddar, Smoked Applewood, Blue Stilton, White Stilton & Apricot, Kidderton Ash Goat, Black Bomber Extra Mature Cheddar	

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This product is not made by, licensed or endorsed by the Mars Group of Companies.
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MIDWEEK TREAT

20% OFF
our entire menu, desserts included.

Every Tuesday & Wednesday from 12noon.

Available for all tables less than 10.
Lunchtime Value menu & drinks excluded from offer.