

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)	£4.50
Marinated olives, feta & sun blush tomatoes (VG)	£5.50
Deep fried whitebait with lemon & tartare sauce (D)	£4.95
Honey & mustard glazed pigs in blankets	£5.25
Warm breads, balsamic vinegar & olive oil (x3 Vegan D)	£4.95
Honey whipped feta with warm flatbread (V)	£4.95
Black olive tapenade with warm flatbread (D)	£4.95

STARTERS

Freshly made soup of the day served with warm bread (Vegan, GD)	£6.95
Chicken liver parfait port shallots, dressed leaf & toasted brioche	£8.75
Beetroot & gin cured salmon gravadlax preserved lemon, dill & mustard dressing (GD)	£8.95
Lentil & cashew cakes roasted pepper, baby tomato & coriander salsa, red pepper coulis (Vegan D, contains nuts)	£8.25

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
Roast Staffordshire turkey, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed vegetables, cranberry, pigs in blankets, sausage meat stuffing & cauliflower cheese	£21.95
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 crab & herb crust, braised leeks & kale, butter poached potato, lobster sauce (G without crust)	£22.95
Wild mushroom, spinach & sage pithivier 'creamy' mash, garlic roasted cauliflower, red wine sauce (Vegan D)	£17.95

Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade

SMALL PLATES/TAPAS

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
Bang Bang cauliflower, sriracha & coriander (Vegan GD)	£6.85
Courgette fries, lemon & mint yogurt (Vegan GD)	£5.95
Crispy duck gyoza, hoisin dipping sauce (D)	£6.95
Spicy pork meatballs, grated parmesan	£6.85
Sticky Korean ribs, crispy shallots, chilli & spring onion (GD)	£8.95
Honey, sherry & garlic chorizo (GD)	£6.95
Grilled octopus, potatoes, paprika & parsley (GD)	£8.25
Hickory smoked BBQ wings, ranch dip (G)	£7.95
Gambas pil pil & ciabatta (to dip)(G without ciabatta)	£9.25
Scallops, pea purée, mint butter, pancetta (G)	£10.95
Mozzarella arancini, bravas sauce (V)	£6.95
Salt & pepper calamari, garlic & lemon mayo (D)	£7.95
Beef tataki with ponzu sauce, served pink (GD)	£8.95

SIDES

Thick cut chips/French fries (VGD)	£4.95
Creamy mash (VG)	£4.50
Sweet potato fries (VGD)	£5.25
Dauphinoise potatoes (VG)	£5.95
Mac n Cheese (V)	£4.75
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
Tender stem broccoli, soy, sesame & garlic (VGD)	£4.75

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

This has now finished for 2024, but will return in Jan 2025.

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.

This has now finished for 2024, but will return in Jan 2025.

DESSERTS

Ice cream can be served in addition with all desserts, £1.25 supplement.

White chocolate & MALTESERS® cheesecake & vanilla ice cream (V)	£8.25
Spiced apple tarte tatin with vanilla ice cream (vegan D)	£7.85
Caramelised vanilla crème brûlée with caramelised biscuit (V, G without biscuit)	£7.45
Home-made Christmas pudding with brandy sauce (V, contains nuts, Vegan option available)	£7.95

Chocolate orange mess whipped triple sec & chocolate cream, meringue, clementine segments (VG)	£7.85
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 Sorbets: 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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