

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) | £5.25 |
| Warm breads, balsamic vinegar & olive oil (x3 Vegan D) | £4.95 |
| Honey whipped feta with warm flatbread (V) | £5.25 |
| Black olive tapenade with warm flatbread (D) | £5.25 |

STARTERS

| | |
|--|-------|
| Freshly made soup of the day served with warm bread (Vegan, GD) | £6.95 |
| Parma ham mozzarella, cherry tomato & basil, balsamic dressing & parmesan crisp | £8.95 |
| Tofu & mixed greens filo parcel endive & radish salad, pickled walnut gel (Vegan D) | £8.95 |
| Crab with lemon & herb mayonnaise on toasted sour dough with radicchio & blood orange salad (D) | £9.95 |

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 beetroot, olive, caper, dill & mint salsa, crushed new potatoes, lemon butter emulsion (G) | £23.95 |
| Roasted onion, balsamic & thyme tarte tatin steamed spinach, baked tomato mash, red wine sauce (Vegan D) | £18.95 |
| Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade | |

DESSERTS

| | |
|--|-------|
| Ice cream can be served in addition with all desserts, £1.25 supplement. | |
| White chocolate & MALTESERS* cheesecake & vanilla ice cream (V) | £8.45 |
| Dark chocolate crème brûlée lemon & poppy seed biscuit (V, G without biscuit) | £7.85 |
| Rhubarb, strawberry, toasted oats & almond amaretti mess (V, G without amaretti, contains nuts) | £7.95 |
| Glazed brioche bread & butter pudding custard & salted caramel (V) | £8.45 |

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 |
| Thai sweet chilli wings (GD) | £7.75 |
| 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 |

| | |
|--|-------|
| Spiced poached pear vanilla cream, tuile, chocolate ganache (Vegan G) | £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 | |

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 |

TAPAS TUESDAY

20% off our Tapas menu (for all tables of less than 10)

WONDERFUL WEDNESDAY

20% off our entire menu, desserts included*
(for all tables of less than 10)

*Lunchtime value menu & drinks excluded from this offer

| | |
|---|--------|
| 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

*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

NEW FOR 2025 WEEKEND BRUNCH

Served Saturday & Sunday 10-11.45am

Please ask to see a menu
Start your weekend The Dial way!