

ALL DAY MENU

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)	£5.50
Marinated olives, feta & sun blush tomatoes (VG)	£6.50
Deep fried whitebait with lemon & tartare sauce (D)	£6.95
Warm breads, balsamic vinegar & olive oil (x3 Vegan D)	£5.95
Honey whipped feta with warm flatbread (V)	£6.50
Honey, sherry & garlic chorizo (GD)	£8.95

STARTERS

Soup of the day	£7.95
served with warm bread & Netherend farm butter (Vegan option available GD no bread)	
Salmon & chive terrine	£8.95
pickled cucumber, horseradish cream, brown bread	
Pan fried pigeon breast	£9.95
onion purée, sloe gin sauce (G)	
Beetroot, roasted squash & cashew nut chartreuse	£8.45
watercress, basil oil (Vegan GD, contains nuts)	
Roulade of octopus	£9.95
mussels, whitebait & citrus vinaigrette	

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)	£8.45
Parma ham & mozzarella crostini	£8.95
Patatas bravas, with either spiced tomato sauce or garlic aioli (VGD)	£7.75
Fried padron peppers, olive oil, sea salt (Vegan GD)	£8.45
Corn ribs, lime & coriander (Vegan GD)	£7.45
Crispy duck gyoza, hoisin dipping sauce (D)	£8.45
Spicy pork meatballs, grated parmesan	£8.75
Sticky Korean ribs, crispy shallots chilli & spring onion (GD)	£10.95
Lamb kofta, Greek salad, yogurt	£9.95
Haddock bites, tartare sauce (D)	£8.95
Scallops, pea purée, chorizo crumb	£13.95
Bourbon glazed chicken skewers	£9.45
Salt & pepper calamari, garlic & lemon mayo (D)	£9.95
Sliced sirloin, pesto rosso (G)	£12.45

SALADS

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

LUNCH VALUE MENU

Only available Tuesday-Saturday 12-5pm

Available for all tables less than 10

Chicken caesar wrap*	£10.00
anchovies, crispy bacon, parmesan, baby gem	
Warm goat's cheese & red onion jam flatbread*	£10.00
balsamic glaze (V)	
Crispy chilli beef flatbread*	£14.00
spring onions, pepper, garlic & ginger	
Confit duck wrap*	£10.00
plum dressing, beansprouts, spring onions & cucumber (D)	
Battered fish finger sandwich*	£12.00
toasted brioche bun, tartare sauce & watercress (D)	
Sausage & mash	£14.00
onion gravy, crispy shallots & green veg (Vegan sausage alternative available for Vegan D option)	
Eggs benedict*	£14.00
toasted English muffin, honey roast ham, poached egg, hollandaise sauce	
Wild mushroom gnocchi	£15.00
sautéed wild mushrooms, gnocchi, spinach, creamy tarragon sauce (Vegan D)	
Chargrilled flat iron chicken*	£16.00
celeriac & apple slaw, watercress, red wine vinaigrette (GD)	

*Served with French fries or hand cut chips
(swap for sweet potato fries or truffle & parmesan fries? £1.50 upgrade)

TAPAS TUESDAY

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

RECEIPT & REPEAT

Dine with us on a **Wednesday**. Get your receipt stamped.
Return on any of the next two Wednesdays, receive **20%** off your bill*
Your new receipt gets stamped too...and repeat!

*Drinks excluded on offer

SIDES

Hand cut chips/French fries (VGD)	£5.25
Sweet potato fries (VGD)	£5.95
Truffle & parmesan fries (VG)	£6.45
Creamy mash (VG)	£4.95
Dauphinoise potatoes (VG)	£6.25
Mac n Cheese (V)	£5.45
Sautéed mushrooms (VG)	£5.25
Rocket & parmesan salad (VG)	£5.25
Onion rings (VD)	£5.95
Buttered spinach (VG)	£5.25
Garlic ciabatta (V)/Garlic & mozzarella ciabatta (V)	£5.25/£6.25
Creamed leeks (VG)	£5.45
Honey & thyme roast carrots (VGD)	£5.95

MAINS

Slow braised beef cheek	£24.95
creamy mash, glazed thyme carrots, red wine jus (G)	
Rack of lamb	£24.95
sautéed green beans & almonds, dauphinoise potatoes, redcurrant jus (G, contains nuts)	
Pan fried sea bass fillet	£23.95
crayfish, prawn & lemon tagliatelle, lobster bisque sauce	
Caramelised onion tarte tatin	£22.95
garlic mash, lemon roasted tender stem, balsamic jus (Vegan D)	
Beer battered haddock	£20.45
minted mushy peas, tartare sauce with French fries or thick cut chips (D)	
Slow roast belly pork	£24.95
duck fat potato, savoy cabbage, braised apple, crackling, apple brandy sauce (G)	
Chicken breast	£23.95
wild mushrooms, sweet potato purée, spinach, madeira jus, truffle oil (G)	

STEAKS

All of our steaks are grass & grain fed, British. All served with
sautéed mushrooms, chargrilled tomato & either French fries,
hand cut chips or salad (swap for sweet potato fries, truffle &
parmesan fries or Dauphinoise potatoes? £1.50 upgrade)

6oz/170g flat iron (G)	£22.00
8oz/227g sirloin (G)	£29.95
8oz/227g ribeye (G)	£34.95
7oz/198g fillet (G)	£39.95
24oz/680g Cote de boeuf (G) (for 2 to share)	£70.95

Add a sauce to your steak£3.45
Bone marrow Bordelaise/Peppercorn & shallot/béarnaise/
Blue cheese/Garlic & herb butter (All G)/Red wine & shallot (GD)

SIZZLING THURSDAY

20% off all Steaks & Burgers. Every Thursday, for all tables less than 10

BURGERS

All of our burgers are served with onion rings & either French fries,
hand cut chips or salad (swap for sweet potato fries or truffle
& parmesan fries? £1.50 upgrade)

Skinny? Any of our burgers without the bun, served with salad.
Add bacon £1.50, fried egg £1.00, mushroom £1.00

8oz homemade beef	£19.95
brioche bun, 2 x 4oz patties, burger sauce, monterey jack cheese, baby gem, red onion, beef tomato & pickle	
8oz Blue beef	£19.95
brioche bun, 2 x 4oz patties, blue cheese, caramelised onion chutney, grain mustard mayo, crispy onions	
Buttermilk chicken burger	£19.95
brioche bun, buttermilk chicken, streaky bacon, slaw, sriracha mayonnaise	



Scan QR code to view allergy information

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 any of our dishes are completely free from nuts.

Please always inform your server of any allergies or intolerances before placing your order. Detailed allergen information is available on request.