

DINNER

FIXED PRICE

2 COURSES £32 3 COURSES £37

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

START

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

MAIN

Chicken breast, wild mushrooms, sweet potato purée, spinach, madeira jus, truffle oil (G)
Pan fried sea bass fillet, crayfish, prawn & lemon tagliatelle, lobster bisque sauce
Caramelised onion tarte tatin, garlic mash, lemon roasted tender stem, balsamic jus (Vegan D)
8oz sirloin steak, peppercorn & shallot sauce, dressed leaves & either hand cut chips or French fries (G)
Slow roast belly pork, duck fat potato, savoy cabbage, braised apple, crackling, apple brandy sauce (G)

DESSERT

White chocolate & MALTESERS* cheesecake & vanilla ice cream (V)
Vanilla crème brûlée, brandy snap (V, G no snap)
Sticky toffee pudding, toffee sauce, honeycomb ice cream (V)
Apple & blackberry crumble, custard (Vegan GD option available)

Selection of cheeses with apple & homemade chutney served with either bread or biscuits (Gluten free biscuits available)

THE
DIAL

WWW.THEDIAL.CO.UK

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.
Please always inform your server of any allergies or intolerances before placing your order. Detailed allergen information is available on request.
Some of our dishes may contain alcohol, please inform your server if intolerant.
We handle nuts in our kitchen & therefore cannot guarantee that any of our dishes are completely free from nuts.

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 do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

LARGE PARTY DINNER PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

			START	MAIN	DESSERT
			Soup (Vegan option available GD no bread)	Salmon & chive terrine	Pan fried pigeon breast (G)
					Nut chartreuse (Vegan GD, contains nuts)
				Roulade of octopus	
				Chicken breast (G)	Pan fried sea bass fillet
				Caramelised onion tarte tatin (Vegan D)	Boz sirloin steak (G)
					Slow roast belly pork (G)
					White chocolate & MALTESERS* cheesecake (V)
					Vanilla crème brûlée (V, G no snap)
					Sticky toffee pudding (V)
					Apple & blackberry crumble (Vegan GD option available)
					Cheese & biscuits (G free biscuits available)
If ordering the steak, please specify how you would like it cooking & whether you would like French fries (FF) or hand cut chips (HC)					
FIRST NAME	SURNAME	ALLERGIES			
e.g. Chris P.	Bacon				
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					

LARGE PARTY DINNER PRE-ORDER FORM

			START	MAIN	DESSERT
	FIRST NAME	SURNAME	ALLERGIES		
14				Soup (Vegan option available GD no bread)	
15				Salmon & chive terrine	
16				Pan fried pigeon breast (G)	
17				Nut chartreuse (Vegan GD, contains nuts)	
18				Roulade of octopus	
19				Chicken breast (G)	
20				Pan fried sea bass fillet	
21				Caramelised onion tarte tatin (Vegan DJ)	
22				8oz sirloin steak (G)	
23				Slow roast belly pork (G)	
24				White chocolate & MALTESERS' cheesecake (V)	
25				Vanilla crème brûlée (V, G, no snap)	
26					Sticky toffee pudding (V)
27					Apple & blackberry crumble (Vegan GD option available)
28					Cheese & biscuits (G free biscuits available)
29					
30					
31					
32					

LARGE PARTY DINNER PRE-ORDER FORM

			START	MAIN	DESSERT
			Soup (Vegan option available GD no bread)	Pan fried pigeon breast (G)	White chocolate & MALTESERS' cheesecake (V)
			Salmon & chive terrine	Nut chartreuse (Vegan GD, contains nuts)	Vanilla crème brûlée (V, G no snap)
33					
34					
35					
36					
37					
38					
39					
40					
Further information, special requests, allergy information					