

# LUNCH

## FIXED PRICE

2 COURSES £27 3 COURSES £32

### 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) (£5.00 supplement)  
Slow roast belly pork, duck fat potato, savoy cabbage, braised apple, crackling, apple brandy sauce (G)

### DESSERT

White chocolate & MALTESERS<sup>®</sup> 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)



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 LUNCH 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				
If ordering the steak, please specify how you would like it cooking & whether you would like French fries (FF) or hand cut chips (HC)				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)	8oz sirloin steak (G) (£5 supp)	Slow roast belly pork (G)	White chocolate & MALTESERS <sup>®</sup> 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)
FIRST NAME	SURNAME	ALLERGIES																
e.g	Chris P.	Bacon					X					MR HC					X	
1																		
2																		
3																		
4																		
5																		
6																		
7																		
8																		
9																		
10																		
11																		
12																		
13																		



# LARGE PARTY LUNCH PRE-ORDER FORM

LARGE PARTY LUNCH PRE-ORDER FORM				START				MAIN				DESSERT						
<p>If ordering the steak, please specify how you would like it cooking &amp; whether you would like French fries (FF) or hand cut chips (HC)</p>				Soup (Vegan option available GD no bread)	Salmon & chive terrine	Pan fried pigeon breast (G)	Nut chutney (Vegan GD, contains nuts)	Roulade of octopus	Chicken breast (G)	Pan fried sea bass fillet	Caramelised onion tarte tatin (Vegan D)	8oz sirloin steak (G) (£5 supp)	Slow roast belly pork (G)	White chocolate & MALTESERS <sup>®</sup> 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)
FIRST NAME	SURNAME	ALLERGIES																
14																		
15																		
16																		
17																		
18																		
19																		
20																		
21																		
22																		
23																		
24																		
25																		
26																		
27																		
28																		
29																		
30																		
31																		
32																		

LARGE PARTY LUNCH PRE-ORDER FORM

LARGE PARTY LUNCH PRE-ORDER FORM				START					MAIN					DESSERT				
If ordering the steak, please specify how you would like it cooking & whether you would like French fries (FF) or hand cut chips (HC)				Soup (Vegan option available GD no bread)	Salmon & chive terrine	Pan fried pigeon breast (G)	Nut chutney (Vegan GD, contains nuts)	Roulade of octopus	Chicken breast (G)	Pan fried sea bass fillet	Caramelised onion tarte tatin (Vegan D)	8oz sirloin steak (G) (£5 suppl)	Slow roast belly pork (G)	White chocolate & MALTESERS <sup>®</sup> 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)
	FIRST NAME	SURNAME	ALLERGIES															
33																		
34																		
35																		
36																		
37																		
38																		
39																		
40																		
Further information, special requests, allergy information																		