

# SUNDAY LUNCH

## 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) £7.95  
Salmon & chive terrine, pickled cucumber, horseradish cream, brown bread £8.95  
Pan fried pigeon breast, onion purée, sloe gin sauce (G) £9.95  
Beetroot, roasted squash & cashew nut chartreuse, watercress, basil oil (Vegan GD, contains nuts) £8.45  
Roulade of octopus, mussels, whitebait & citrus vinaigrette £9.95

## MAIN

*All roasts are served with Yorkshire pudding, gravy, roast potatoes, steamed & roasted vegetables & cauliflower cheese.  
Gravy can be served separately just let us know*

Roast sirloin of beef (GD without Yorkshire & cauli cheese) £24.95  
Roast leg of lamb (GD without Yorkshire & cauli cheese) £24.95  
Slow roasted belly pork, sage & onion stuffing, crackling, apple sauce £24.95  
Lentil & bean roast (V, Vegan, GD without Yorkshire & cauli cheese) £22.95  
Pan fried sea bass fillet, crayfish, prawn & lemon tagliatelle, lobster bisque sauce £23.95  
Caramelised onion tarte tatin, garlic mash, lemon roasted tender stem, balsamic jus (Vegan D) £22.95

## SIDES

Creamy mash (VG) £4.95    Dauphinoise potatoes (VG) £6.25    Buttered spinach (VG) £5.25    Creamed leeks (VG) £5.45

## DESSERT

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

Sticky toffee pudding, toffee sauce, honeycomb ice cream (V) £8.45  
Baked egg custard tart, vanilla mascarpone (V) £8.95  
Apple & blackberry crumble, custard (Vegan GD option available) £7.95  
Chocolate mousse, textures of chocolate & coffee (contains nuts) £8.95  
White chocolate & MALTESERS\* cheesecake & vanilla ice cream (V) £8.95

Ice creams & sorbets (V, without marshmallows) served with mini meringues, toffee popcorn, marshmallows & berries

*Choose from:*

Ice cream: vanilla, Belgian chocolate, honeycomb, rum & raisin, sea salt caramel, mint choc chip, raspberry ripple  
Vegan ice cream: vanilla, chocolate, strawberry Sorbet: mango, raspberry, lemon, champagne

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

Choose any 3: brie, sage derby, mature cheddar, smoked applewood, blue stilton, white stilton & apricot, kidderton ash goat, black bomber extra mature cheddar



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Scan QR code to view allergen information. Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. Please always inform your waiter 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 waiter if intolerant. We handle nuts in our kitchen & therefore cannot guarantee that any of our dishes are completely free from nuts.

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