

The Dial House

1698

Evening Menu

Nibbles

Warm Crusty Bread (v) French Butter	3
Marinated Sunshine Olives (v, vg, gf)	4
Houmous (v, vg) Toasted Pitta	4

Starters

Soup of the Season (v) Crusty Bread	6.5
Duck Liver Parfait Ciabatta, Cherry Compote	8
Fresh Salmon & Coriander Fishcake Hollandaise Sauce	8
Grilled Goats Cheese Salad (v) Walnuts, Grapes	8
Oven Baked Camembert to Share (v) Onion Marmalade, Croustade	13.5

Mains

Fresh Mushroom Panzerotti (v)	Sage Butter, Parmesan	14
Confit Duck Legs	Sausage, Bean Cassoulet	16
8oz Sirloin Steak	Peppercorn sauce, Grilled Tomato, Mushrooms, Chips	25
Baked Fillet of Salmon	Creamed Leeks, Spinach	16
Cornfed Chicken Supreme	Buttered Mash, Red Wine & Pancetta Jus	16
Tomato, Olive & Caper Galette (v, vg)	Boulangere Potatoes	15

Sides

Chips	4	Creamed Spinach	4
Onion Rings	4	Buttered Vegetables	4
Garlic Bread	4	Cauliflower Cheese	4

Puddings

English Bread & Butter Pudding	Vanilla Custard	5.75
Baked Apple Pie	Pouring Cream	5.75
Warm Chocolate Brownie	Coffee Ice Cream	5.75
White Chocolate & Raspberry Cheesecake		5.75

Food Allergy Information We take the issue of Food allergies & intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items, please ask a member of staff who will be happy to help. All dishes are prepared in an environment that is not free from gluten, milk, eggs, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin or soya therefore all our dishes may contain traces of these and other allergens. If you suffer from sensitive trace reactions for allergens, please be aware that we are unable to guarantee suitability for you. A full list of allergen ingredients is available upon request. Fish products may contain Bones. (v) Suitable for vegetarians. (vg) Vegan Weights are approximate prior to cooking. A discretionary 10% service will be added to your bill. All service is shared with our lovely staff.