

Starters

Pan Fried Scallops, Carrot and Golden Raisin Salsa, Wasabi Mayo, Crisp Pancetta	£18
Terrine of Ham Hock, Sauce Gribiche, Sourdough Toast	£14
Chargrilled Asparagus, Fig and Almond Jam, Parmesan	£16
Warm Pave of Oak Smoked Salmon, Herb Blinis, Citrus Dressing	£16
Chinese Style Duck, Spiced Lentils, Crispy Noodle Salad	£16

Mains

Moules Mariniere Style, Steamed with Hawkstone Cider, Chorizo, Sautéed Potatoes	£28
Oven Roasted Chump of Lamb, Garlic and Thyme Potato Rosti, Green Beans, Rosemary Olive Jus, Pangritata	£34
Pan Fried Tenderloin of Pork, Ras El Hanot, Truffle Honey, Charred Pak Choi, Dauphinoise	£30
28-Day, Dry Aged 10oz Ribeye Steak, Fries, Horseradish, Shallot Puree, Watercress, Herb Butter	£36
Potato Gnocchi, Wild Garlic Pesto, Spinach, Sun Blush Tomato, Basil Oil	£22
Fish of the day	

Desserts

Chocolate Tart, Blood Orange Sorbet, Chocolate Soil	£10
Baked Alaska	
Elderflower and Lemon Panna Cotta, Ginger Crumb, White Chocolate Crisp	
Home-Made Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream	
Selection of 5 British and Continental Cheeses	£18

With Our Style Cuisine, all of our Food is made by Hand in the small Kitchen, so we cannot guarantee anything is Allergen-Free. Please ask a member of our Team if you need assistance.



THE DIAL HOUSE
HOTEL & RESTAURANT