

Dinner Menu

Starters

Chargrilled Asparagus, Fig and Almond Jam, Parmesan	£16
Confit Chicken Terrine, Caperberry Puree, Chicken Liver Parfait, Sourdough Toast	£18
Pan Fried Scallops, Shallot and Grapefruit Nut Brown Butter, Pancetta, Tomato and Caviar Vinaigrette	£20
Pea Velouté, Whipped Lardo, Baby Sourdough Loaf	£16
Bibury Smoked Trout Pate, Pickled Cucumber, Rhubarb Mostarda, Caraway Fennel Bread	£16

Mains

Oven Roasted Rump of Lamb, Potato Rosti, Burnt Aubergine, Rosemary & Olive Jus	£38
Thyme and Lemon Pork Tenderloin, Rhubarb Compote, Pomme Anna Potato, Charred Spring onion, Hawkstone Cider Jus	£36
Cornfed Chicken Breast, Smokey Tomato and Chipotle Butterbean, Pancetta, Wild Garlic Salsa Verde	£36
Moules Mariniere Style steamed with Hawkstone Cider, Chorizo, Sauteed Potatoes	£28
Potato Gnocchi, Pea, Mint, Wild Garlic, Feta Cheese	£24
Fish of The Day	

Desserts

Classic Vanilla Bean Crème Brûlée Cinnamon and Almond Arlette	£10
Home-Made Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream	
Dark Chocolate and Blood Orange Crèmeux, Hazelnut Chocolate Soil	
Rhubarb and Ginger Almond Torte, Honey Crème Fraiche	
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