

## Starters

Terrine of confit chicken and foie gras, golden raisin, toasted brioche	£10
Seared scallops, roasted butternut squash puree, wild mushrooms and crisp pancetta	£12
Home cured Loch Duart salmon, chive blinis, Beetroot salad, fresh horseradish	£10
St Austell Bay moules mariniere and frites	£10/20
Twice baked souffle of spinach and goats cheese with chive cream sauce	£9
Wild Mushroom and tarragon Arancini, roasted shallot, parmesan shavings, white truffle oil	£9
Seasonal Soup of the day served with toasted sourdough	£9

## Mains

Roasted breast of Gressingham duck, dauphinoise potato, puy lentil ragout, roasted roots	£26
Loin of Cotswold lamb with Stornoway black pudding, Ballotine of braised shoulder, Anna potatoes, seasonal vegetables, rosemary and red currant jus	£28
Game of the day	£POA
Dry aged 10oz ribeye steak served with portobello mushroom, plum tomato with parmesan and herb crust, skinny fries and garlic and herb butter	£32
Goan fish curry served with fragrant pilau rice and Nann bread	£20
Roast loin of cod, chorizo cassoulet, Pangritata	£24
Winter vegetable tagine, cous cous, Babba ganoush and warm flat bread	£18

## Desserts

Apple tarte tatin served with clotted cream or ice cream	£9
Griottine cherry and chocolate Swiss Roll, pistachio ice cream and chocolate crisp	£9
Granny Buck Buck's sticky toffee pudding with vanilla ice cream	£9
Coconut cream infused with lemon gras, ginger and lime served with exotic fruit salad and toasted sesame Arlette biscuit (df, gf)	£9
Selection of British and continental cheeses	£14

If you have a food allergy or a special dietary requirement please inform a member of staff





THE DIAL HOUSE  
HOTEL & RESTAURANT