THE DIAL HOUSE
HOTEL & RESTAURANT

DH
1698

Dinner Menu

Starters

Bouillabaisse, Aioli, Crostini	£18
Pan Fried Scallops, Black Pudding Bubble & Squeak, Jerusalem Artichoke and Crisp Pancetta	£20
Wild Mushroom, Truffle Honey and Dorstone Goats Cheese Arancini, Butternut Squash Puree	£20
Twice Baked Souffle of Spinach and Comte with Chive Cream Sauce	£16
Pressed Terrine of Confit Chicken and Tarragon, Chicken Liver Parfait, Caper and Golden Raisin Pureé, Sourdough Toast	£18

Mains

Moules Mariniere Style steamed with Hawkstone Cider, Chorizo, Sauteed Potatoes	£26
Beef Short Rib, Braised Red Cabbage, Smoked Mash, Bordelaise Sauce	£35
Moroccan Spiced Vegetable Tagine, Cous Cous, Babba Ghanoush, warm Flat Bread	£24
Pan Seared Creedy Carver Duck Breast, Fondant Potato, Sauteed Kale, Chestnut and Pancetta, Redcurrant Jus	£38
Oven Roasted Cornfed Chicken Breast, Rosti Potato, Heritage Carrots, Crispy Leek and Cep Sauce	£32
Fish of the day	

Desserts £10

Black Forest Chocolate Torte, Blood Orange Sorbet, Chocolate Soil

Pear & Pecan Tarte Tatin, Creme Anglaise

Lemon Posset and Earl Grey Jelly, Smoked Almond Shortbread

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.


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