THE DIAL HOUSE
HOTEL & RESTAURANT

Dinner Menu

Starters

Pressed Terrine of Confit Duck Leg, Chicken Liver Parfait, Caperberry Puree, Baby Sourdough Loaf	£18
Pan Fried Orkney Scallops, Jerusalem Artichoke, Pickled Pear, Hazelnuts	£20
Warm Pave of Smoked Bibury Trout, Herb Blini, Beetroot Jam, Horseradish Cream, Pickled Cucumber	£18
Comté Double Baked Souffle, Chive Cream Sauce	£16
Braised Pork Cheek, White Bean Puree, Bubble and Squeak, Hawkstone Cider Jus	£18

Mains

Seared Venison Loin, Lyonnaise Potatoes, Braised Red Cabbage, Roasted Root Vegetables, Dark Chocolate Jus	£44
28 Day, Dry Aged 10oz Ribeye Steak, Fries, Horseradish, Shallot Puree, Cherry Vine Tomatoes, Watercress, Herb Butter	£44
Oven Roasted Breast and Ballotine of Cornfed Chicken, Fondant Potato, Curly Kale, Pancetta and Chestnut, Tarragon and Mustard Sauce	£38
Moules Mariniere Style steamed with Hawkstone Cider, Chorizo, Sauteed Potatoes	£30
Potato Gnocchi, Sauteed Wild Mushrooms, Cep Cream Sauce, Parmesan, Artichoke Crisps	£30
Fish of The Day	

Desserts £10

Classic Crème Brûlée, Amaretto Spiced Plums

Iced Banana and Peanut Butter Parfait, Caramelised Banana, Dark Chocolate Sauce, Biscoff Crumb

Dial House Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Marmalade Bread and Butter Pudding, Crème Anglaise

Selection of 5 British and Continental Cheeses £20

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

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