#### DIAL ARCH

## Small plates / Bar snacks

Seasonal Soup of the Day 6

Breaded whitebait, homemade tartar sauce 7.5

Caramelised red onion tart, vegan feta cheese salad, balsamic glaze (vg) 7.5

Welsh rarebit, baby mixed leaf salad 7

Sausage roll, English mustard 4.5

### Sunday Roasts (with goose fat roast potatoes, honey glazed carrots & parsnips, greens, Yorkshire pudding & gravy)

Roasted sirloin of beef, braised featherblade of beef, Dijon mustard, horseradish sauce 19

Cider-braised pork belly, pigs in blankets, homemade apple chutney 18

Lemon & thyme roast chicken, homemade grain mustard, bread sauce 17.5

Trio of Roasts - Sirloin of beef, cider-braised pork belly, lemon & thyme chicken 25

Mushroom butternut squash, spinach, vegan feta Wellington - olive oil roasted potatoes & vegetables (vg) 15

#### **Mains**

Dial Arch beef burger, cheese, ale onions, gherkin, shredded lettuce, ketchup, mayo, fries (v) 15 Add bacon | Add blue cheese 1.5 each

Plant-based burger, vegan cheddar, lettuce, coleslaw, fries (vg) 13

Superfood salad - quinoa, broccoli, carrot ribbons, golden beetroot, lemon dressing, pumpkin seeds (vg) 12.5 Add chicken | 5

Pork, Bramley apple and garlic sausage, mash, crispy kale, rich gravy 13.5

Young's ale-battered cod, chunky chips, minted mushy peas, tartare sauce 16

8oz flat iron steak, mushroom, grilled tomato, rocket, fries, peppercorn sauce 19.5 Add whole king prawns for Surf & Turf | 4.5

# Sides (4.5 each)

Chunky chips (v)

Mac 'n' Cheese

House Salad

### **Pizzas**

Four cheese pizza (v) 11

Tomato, mozzarella & fresh basil (v) 11

Ham, mushroom & mozzarella 13

Garlic flatbread 6 (add mozzarella | 2.5)

# **Puddings**

Apple & rhubarb crumble (vanilla ice cream or custard) 7

Hot chocolate brownie (vanilla ice cream or custard) 7

Sticky toffee pudding (vanilla ice cream or custard) 7

Ice cream & sorbet selection 6

Before you order your food and drink, please inform a member of staff if you have a food allergy intolerance.

We 're proud championing British farmers and producing fresh food sustainably Tables of 8 or more are subject to a discretionary service charge of 12.5%