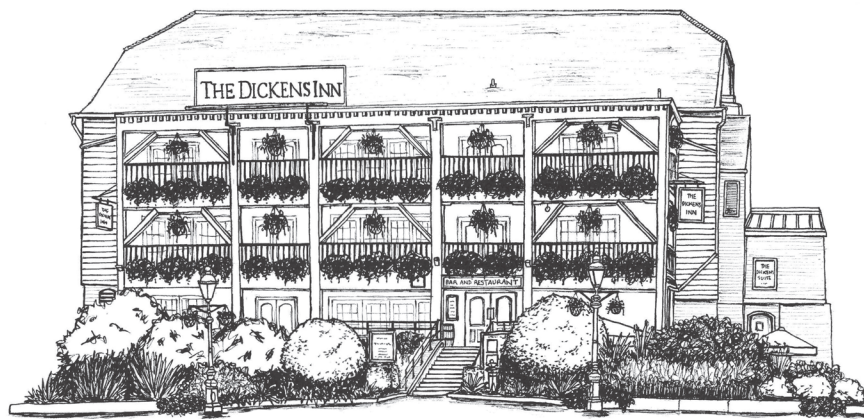


THE DICKENS INN



BAR SUNDAY ROAST

WELCOME TO THE DICKENS INN, WHERE THE HISTORY OF VICTORIAN LONDON MEETS THE THAMES. THIS TRADITIONAL BRITISH PUB WAS ORIGINALLY A TEA WAREHOUSE IN THE 1700S, OPENING AS THE DICKENS INN IN 1976. THE BUILDING'S ORIGINAL WOODEN STRUCTURE WAS RETAINED AND PRESERVED, OFFERING YOU A LITTLE SLICE OF DOCK-SIDE HISTORY ALONG WITH CLASSIC BRITISH FOOD AND DRINKS.

THE DICKENS INN

CLASSIC SUNDAY ROASTS

ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDINGS,
STUFFING BALL, ROASTED CARROTS, PARSNIPS & RED ONIONS,
SAVOY CABBAGE AND RED WINE & THYME JUS.

Beef 1150 kcal 23.95
With horseraddish.

Gammon 1033 kcal 22.95
With Dijon mustard.

Lamb 1123 kcal 23.95
With mint sauce.

Chicken 1178 kcal 22.95
With cranberry sauce.

**Butternut, Kale
& Apricot** PB
1105 kcal 21.95

MAINS

Fish & Chips 19.95
Doom Bar® beer-battered haddock,
chunky chips, mushy peas, tartare
sauce, pickled gherkin. 1256 kcal

Caesar Salad V 12.00
Crisp cos lettuce, free-range eggs,
croutons, hard cheese, classic
Caesar dressing. 714 kcal
Add grilled chicken 209 kcal 4.95 or salmon 349 kcal 4.95

'The Dickens' Tower Burger 19.95
Juicy double beef burger, crispy streaky
bacon, melted cheese, cos lettuce,
red onion, burger sauce. 1698 kcal

EXTRAS

Upgrade to **UNLIMITED**
Roast Potatoes 286 kcal 1.00

Roast Carrots, Parsnips & Red Onion 107 kcal 4.95

Cauliflower & Leek Cheese 248 kcal 4.95

Tenderstem Broccoli 4.95 37 kcal

Upgrade to **UNLIMITED**
Yorkshire Puddings 1.00 127 kcal

Traditional Sage & Onion Stuffing 4.95 231 kcal

Pigs In Blankets 773 kcal 4.95

PUDDINGS

Sticky Toffee Pudding V 7.95
Butterscotch sauce, custard. 659 kcal
Swap custard to vanilla ice cream

Chocolate Truffle Torte PB 7.95
Fruity compote, lemon balm. 393 kcal

Chocolate Fondant V 7.95
Vanilla ice-cream, chocolate sauce.
570 kcal

Adults need around 2000 kcal a day. V: Vegetarian PB: Plant-Based **NGCI**: Non-Gluten Containing Ingredients

ALLERGIES?



Please scan the QR code or speak to a member of the team if you have a question about allergens. Please do ask us on every visit, as we may occasionally need to change our products and recipes. We use shared equipment to prepare our food and beverages, therefore we cannot guarantee they are allergen free. This includes NGCI, vegetarian and plant-based products that may come in to contact with eggs and dairy. Our bakery products may contain traces of nuts, peanuts and food additives that might affect attention in children.