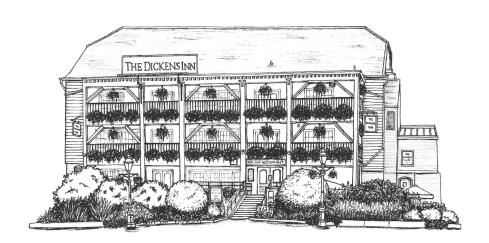
THE Dickens Inn



NYE 3 COURSE SET MENU

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

TO START

Sautéed King Prawns

Pancetta, tenderstem broccoli, lemon dressing. 207 kcal

Tempura Cauliflower PB Chilli & garlic mayonnaise. 639 kcal

Teriyaki Chicken

Pickled vegetables, red chilli, ginger & coriander dressing. 278 kcal

Pork Scotch Egg Caramelised red onion chutney. 794 kcal

MAINS

'The Dickens' Tower Burger

Double beef patty, double smoked streaky bacon, double cheese, cos lettuce, red onion, burger sauce, sourdough beer bun, chips. 1698 kcal

Chicken Schnitzel

Parmesan and panko-coated chicken, lemon, house salad, chips. 1020 kcal

Fish & Chips

Doom Bar® beer-battered haddock, chips, mushy peas, tartare sauce, curry sauce, pickled gherkin. 1256 kcal

Pan-fried Seabass Ratatouille, basil dressing. 428 kcal

Butternut Squash, Chickpea & Coconut Curry PB

Basmati rice, poppadom, red chillies. 609 kcal

Truffle Mushroom Pearl Barley Risotto PB Chestnut mushrooms, spinach, truffle oil. 757 kcal Add Italian style hard cheese 117 kcal

SIDES

Truffle Chips PB 503 kcal 5.50

Chips PB 458 kcal 4.95

Cheese & Garlic Loaded Chips V 512 kcal 5.50

Mac 'n' Cheese V 556 kcal 5.95

Bread Basket v 971 kcal 5.50

Side Salad PB 27 kcal 4.45

PUDDINGS

Sticky Toffee Pud v

Butterscotch sauce, custard. 659 kcal Swap custard to vanilla ice cream

Chocolate & Raspberry Torte PB Raspberry purée. 393 kcal

Berry & Apple Crumble V Fruit compote. 466 kcal

> Mango Sorbet PB Two scoops. 168 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.