



THE DIAL HOUSE is a market town restaurant with 8 iconic bedrooms and an in house retail wing which means 'everything is for sale'.

Bistronomy - fine produce, not fine dining. We work directly with farmers and producers to supply us with the best our region has to offer. Our menus are constantly evolving to reflect what comes into the kitchen from our suppliers as the seasons change. We cook over sustainably sourced charcoal on our Bertha oven to give our handpicked produce a unique flavour.

SET PRICE MENU

2 courses @ 18

3 courses @ 23

(including a side)

SNACKS @ 3 each

Goats cheese & olive bonbons
Hummous, sourdough
Serrano ham, fig
Dial House sourdough & butter

STARTERS

Ginger & soy glazed pork ribs, turnip kimchi
Smoked salmon fishcake, sauce charon, watercress
Leek & potato soup, cured egg yolk, sourdough bread

MAINS

Turkey, leek & mushroom pie, parsnip purée
Grilled fillet of sea bass, fennel, cabbage
Roast squash risotto, sage, parmesan

DESSERTS

Bread & butter pudding, vanilla ice cream
Chocolate tart, milk sorbet
Affogato ; Dann's farm vanilla ice cream, espresso, biscotti

SIDES @ 4 each

DH fries, smoked garlic aioli
Herb salad, house dressing
Today's vegetable selection