

# THE FIVE DIALS INN

## SMALL PLATES

Mixed marinated olives 3.50

Bread board, balsamic & olive oil 4.00

Leek, pea & wild garlic soup, crusty bread 6.50

Ham & pistachio terrine, piccalilli & pork crackling crumb 8.25

Wye Valley grilled asparagus, black pudding crumb, crisp parma ham & shallot dressing & poached egg 8.50

Salt & pepper monkfish, crisp vegetables, spring onions & chilli 9.50

Shetland mussels, garlic & parsley cream, crusty bread 9.50 / 16.00 (as main triple cooked chips)

Roasted artichoke, golden beets, radicchio, endive & spiced pumpkin pesto 7.95

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## MAIN

10oz Ribeye steak 28.95

10oz Rump steak marinated in garlic & thyme 21.95

Triple cooked chips, herb roasted plum tomato & dressed leaves

Add a sauce- peppercorn / Devon blue cheese 2.50

Pan roasted chicken breast, root vegetable gratin, caramelised chicory, carrots & spinach gel 15.50

Steak & Otter ale pie, mash & buttered greens 14.95

Pork tenderloin in Serrano ham, black pudding bon bons, fondant potato, celeriac puree & apple gel 14.95

Five Dials steak & red onion burger, streaky bacon, mature cheddar & triple cooked chips 14.95

Battered cod, triple cooked chips, crushed peas & tartare sauce 13.95

Pan fried hake, warm smoked paprika potatoes, tomato, olive & rocket salad & basil aioli 16.50

Salmon kedgeree, spinach, poached egg, rocket & parmesan salad 14.50

Charred cauliflower, spiced sweet potato, red onion & aubergine caviar 13.50

Tagliatelle, courgette, spinach, broad beans, cherry tomatoes & red pepper pesto 13.50

## SIDES all 3.50

Triple cooked chips

Mixed seasonal veg

Dressed leaves

Mushrooms

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## DESSERTS all 7.50

White chocolate & rhubarb cheesecake, confit rhubarb & ginger rhubarb crisp

Blackcurrant parfait, lemon curd & ginger crunch

Dark chocolate mousse, truffles, honeycomb & raspberry

Spiced apple & blackberry granola crumble, yogurt sorbet, cinnamon arlettes

Warm sticky toffee pudding, butterscotch sauce & salted caramel ice cream

Styles Farm ice cream & fine biscuit:

Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbets & fine biscuit:

Lemon, raspberry, strawberry, mango & passion fruit

Ice cream & sorbets - 3 scoops 6.95, 2 scoops 4.50, 1 scoop 2.50

SELECTION OF 3 WEST COUNTRY CHEESES 9.50

Cave Aged Truckle Cheddar, Bath Blue & Summer Solstice, spiced apple & tomato chutney, grapes & Peters Yard sourdough crispbread

Why not try Julian Temperleys 'Somerset Pomona', a blend of juice & cider brandy producing a full-bodied digestif as an alternative to Port (50ml) 4.00

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***Many of our dishes can be adapted for GF  
Please let us know if you have any dietary  
requirements or allergies prior to ordering.***