

THE FIVE DIALS INN

SMALL PLATES

Mixed marinated olives 3.50

Bread board, balsamic & olive oil 3.50

Potato, ale & Cheddar soup, red onion straw 5.95

Slow roasted pork & partridge rillettes, celeriac & mustard remoulade, apple & sunflower melba 6.95

Torched mackerel, potato & chorizo salad, cherry tomatoes & red pepper dressing 8.50

Pan seared scallops, samphire, leek & saffron stew 11.95

Fowey mussels, garlic & parsley cream, crusty bread 8.50 / 16.00 (as main triple cooked chips)

Baked ham & chicken croquette, wholegrain mustard aioli, pickled mushrooms & parmesan crisp 8.50

Bath blue cheese salad, golden beets, radicchio, endive & spiced pumpkin pesto 7.95

MAIN

Rump steak marinated in garlic & thyme, triple cooked chips, herb roasted plum tomato 21.95

Add a sauce- peppercorn / Devon blue cheese 2.50

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

Slow cooked venison ragu, tomato, pancetta, tagliatelle & crisp cabbage 16.50

Beef & Otter ale pie, mash & buttered greens 14.95

Pheasant breast wrapped in Parma ham, black pudding bon bons, fondant potato, creamed spinach & apple sauce 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

Fillet of sea bream, pickled sweet potato, courgette, lemon gel & fennel jam 16.50

Salmon kedgeree, spinach, poached egg, rocket & parmesan salad 13.95

Honey charred butternut squash, tender stem broccoli, broad beans, chicory, sweet potato, lemon & herb emulsion 13.95

Charred aubergine & artichoke, chick pea, red onion & pomegranate salsa, tomato dressing 13.50

Linguine, roasted red onion, pepper, tomato, black olive, pesto & wild rocket 13.50

SIDES all 3.00

Triple cooked chips

Mixed seasonal veg

Dressed leaves

Mushrooms

DESSERT all 7.25

Coffee sponge, milk chocolate mousse, condensed milk ice cream & cherries

Blackcurrant parfait, lemon curd & ginger crunch

White chocolate, raspberry & lemon grass mille-feuille

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

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

Irish cream panna cotta, roasted plums & caramelised brioche

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

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