

BAR

EST

Dickys 2019

BRASSERIE

APERITIF

PROSECCO IL BACO DA SETA 125ML 5.5
 CHAMPAGNE POMMERY BRUT NV 125ML 9.5

PICKY BITS

HOUSE OLIVES 4
 HOUMOUS & CROSTINA 4
 CIABATTA & SALTED BUTTER 3.5
 3 or 6 CRISPY COCONUT PRAWNS Florida cocktail sauce 4/8
 BLACK PUDDING FRITTERS apple sauce 6
 SWEET POTATO FRIES lemon & chilli yoghurt 5
 6 BITTERBALLEN wholegrain mustard dip 6

STARTERS

TORCHED MARINATED GOAT'S CHEESE
 roasted balsamic beetroot, walnut granola 7 (v)
 WHITE CRAB & AVOCADO TIAN rocket, chili dressing 8
 FRIED LOCAL BLANCHBAIT tartare sauce 7
 SALMON GRAVLAX apple and fennel remoulade 9
 FRICASSEE OF WILD MUSHROOMS
 madeira cream sauce, brioche toast 8 (v)
 BRUSSELS PATE toasted brioche, red onion & port chutney 7
 CRISPY DUCK EGG chorizo salad, pea cream 8
 ROASTED PARSNIP SOUP granary bread(V) 5

MAIN COURSE

PAN FRIED SALMON FILLET crushed new potatoes, fine beans, chive butter sauce 14
 PORK SCHNITZEL hen egg, fries, thyme gravy 12.5
 PAN ROASTED BREAST OF CHICKEN dauphinoise potatoes
 wild mushroom & cream sauce, long stem broccoli 14.5
 ROASTED PORK BELLY merguaz mixed bean cassoulet 16
 CAULIFLOWER KATSU CURRY lime & chilli rice, mango chutney 13 (ve)
 PAN FRIED FILLET OF SEABASS sautéed potatoes, chorizo & spinach, romesco sauce 18
 CONFIT DUCK LEG celeriac mash, braised red cabbage, orange & port jus 16.5
 RISOTTO roasted squash, blue cheese, sage (V) 12
 DICKY'S FISH & CHIPS beer batter, chunky chips, mushy peas, tartare sauce 14

BURGER

DICKY'S CLASSIC 6oz burger, toasted bun burger sauce, gem lettuce, fries 12.5	ALPINE 6oz burger, toasted bun raclette cheese, smoked bacon burger sauce, gem lettuce, fries 15	THE HERDER panko breaded goats' cheese toasted bun, roasted beetroot, chilli jam gem lettuce, fries 12.5 (v)
--------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------

* GO DOUBLE add another beef or goats cheese burger 5

GRILL

RIBEYE 10oz 18	LEMON & THYME HALF CHICKEN 13 thyme gravy
FILLET STEAK 7oz 19	WHOLE SEA BREAM 16

all served with fries & watercress OR seasonal vegetables & potatoes
 steak sauces; peppercorn - garlic butter - chilli gravy 2.5

CATCH OF THE DAY

WHOLE FISH SIMPLY SERVED
 please ask our team for today's catch

SUQUET DE PEIX

CATALAN FISH SOUP
 served with saffron aioli & croutons
 starter 8 main course 15

SIDES

SEASONAL GREENS, SAUTEED IN GARLIC 4
 BRAISED RED CABBAGE 4
 HONEY ROASTED CHANTENAY CARROTS 4
 FRIES/HAND CUT CHIPS 3
 SWEET POTATO FRIES 4
 BEEF TOMATO & RED ONION SALAD 4

SPECIALS

DON'T FORGET TO SEE OUR DAILY SPECIALS BOARDS
 FOR SOMETHING DIFFERENT!

SANDWICHES ETC

sandwiches served from 12.00 – 14.30 monday to saturday

please ask the team for todays selection

on sunday, we serve our special roast menu from 12.00 – 17.30
 and our a la carte menu from 17.30 – 20.00

if you have certain dietary requirements please speak to our team, we
 will do our very best to ensure you are looked after.

we serve freshly cooked food to order, so please be aware that delays
 are possible during busy times

we add a discretionary 10% service charge to tables of 8 guests and over

please note we do not allow children under the age of 10

Lunch 12.00 - 14.30

Dinner 17.30 - 21.00