

THE DICKENS INN GRILL MENU

To Begin

Glass of Champagne

Lanson White Label or our house Champagne

Glass of Prosecco

Soft bubbles with flavours of green apple, pear, and a hint of honeysuckle

Aperol Spritz

Aperol, house bubbles, soda, with a slice of orange

Gin & Tonic

Hendrick's gin and Merchant's Heart tonic.
Or choose from our selection of house gins

Kir Royale

Lanson White Label Champagne, Chambord Liqueur

Nibbles

BREAD SELECTION BASKET 4.95

Bread selection, olive oil, balsamic vinegar

GREEN OLIVES 3.50

A selection of juicy green olives

SEASONAL VEGETABLE CRISPS 3.95

Homemade crisps, smoked paprika
Ask your server for today's choice

Starters

PRAWN COCKTAIL 10.50

King and tiger prawns, lettuce,
Marie Rose sauce, chives, rye bread

DUCK LIVER PARFAIT 8.95

Duck liver parfait, chutney, sautéed
mushrooms, pickled shallots,
focaccia bread

SMOKED SALMON PLATE 9.95

Smoked salmon, lemon, capers,
rye bread

HOMEMADE FISHCAKE 9.95/14.95

Smoked haddock fishcake,
creamed leeks, chive oil

GARLIC MARINATED

MUSHROOMS 8.95

Houmous, warm wild garlicky
mushrooms, focaccia bread

ASIAN FRIED CHICKEN BITES 7.50

Homemade balti-spiced fried chicken
bites, lime mayonnaise

SEASONAL SOUP 6.50

Served with crusty baguette.
Ask your server for today's choice

WARM SEASONAL SALAD 7.95

Our house garden salad, made
with our favourite grilled seasonal
vegetables. Ask your server for
today's choice

The Grill

Steaks & Grills

All carefully selected, red-tractor approved steaks are served
with chunky house chips and grilled baby gem, with your choice
of Smoked Chilli Butter, Truffle Butter or Béarnaise Sauce

7oz SIRLOIN STEAK 19.95

7oz RIBEYE STEAK 23.95

6oz FILLET STEAK 28.95

HICKORY SMOKED BBQ CHICKEN 15.95

Half chicken, chunky house chips, sweetcorn salsa

ADDITIONAL SAUCES 1.00 each

Smoked Chilli Butter, Truffle Butter, Béarnaise Sauce

Burgers

Our burgers are served in a soft brioche-style bun
with chunky house chips

THE ULTIMATE GRILL BURGER 17.95

British beef burger, Hickory smoked BBQ pulled pork, lettuce, mayonnaise,
vintage cheddar cheese, pickled onion rings

SOFT SHELL CRAB & KIMCHI BURGER 17.95

Salt and pepper fried soft shell crab, kimchi mayonnaise, lettuce

HOUSE CHEESE BURGER 15.95

British beef burger, lettuce, mayonnaise, chutney,
vintage cheddar cheese, pickled onion rings

Mains

TRADITIONAL FISH & CHIPS 15.95

Hand battered Haddock, tartare sauce, mushy peas, chunky house chips

PAN-SEARED TERIYAKI SALMON 17.95

Salmon, soy, mirin and lime marinade, Asian vegetables

SEAFOOD LINGUINE 17.95

Prawns, squid, mussels, tomato sauce, fresh basil

WILD MUSHROOM PAPPARDELLE 13.95

Wild mushrooms, creamy mushroom sauce,
black truffle oil, garlic crumb

COTTAGE PIE 15.50

Traditional British beef cottage pie, buttered vegetables

CHICKEN SCHNITZEL 15.95

Hand crumbed schnitzel, truffle butter, rocket salad

GRILLED CHICKEN CAESAR SALAD 13.95

Chicken breast, croutons, salad leaves, Caesar dressing,
Italian cheese shavings

WARM GRILLED VEGETABLE & DUKKAH SALAD 12.95

Grilled aubergine, butternut squash, peppers, onions,
houmous, pistachio dukkah

Add Grilled Chicken Breast + 4.00

Sides

Chunky House Chips 4.50

Sweet Potato Fries 4.95

Paprika & Rosemary Roast Potatoes 4.50

Pickled Onion Rings 3.95

Seasonal Green Salad 4.50

Buttered Greens 4.50

Stir Fried Asian Vegetables 4.50

Mushy Peas 3.95

Pudding

CHOCOLATE & HAZELNUT TORTE 7.75

Hazelnut and biscuit base,
crème fraîche

STICKY TOFFEE PUDDING 7.75

Sponge, toffee sauce,
vanilla ice cream

SEASONAL CHEESECAKE 7.75

Ask your server for today's flavour

SORBET WITH FRESH BERRIES 5.50

Choice of mango, orange, strawberry

ICE CREAM 3.50

Choice of vanilla, chocolate,
honeycomb

CHEESE PLATE 11.95

Stilton, Vintage Cheddar and
Camembert. Served with a selection of
biscuits, celery and quince jelly

VEGETARIAN  VEGAN 