

2 courses £25

3 courses £29

DYLAN'S KINGS ARMS

F R E E H O U S E

THE BILL OF FAYRE

Chargrilled Sourdough with Whipped Butter and Onion Ash (£3.00)



Spring Rabbit & Gammon Terrine, Hispi Cabbage, Piccalilli, Toasted Sourdough

Butternut Squash Velouté, Butternut Relish, Hazelnut Oil

Beef Dripping Crumpets, Beef Mince, Pickled Walnuts, Tunworth & Thyme (£2 supplement)

Cornish Mussels, Leeks, Thyme & Bacon Crumb

Dylans Sausage Roll, House Brown Sauce, Pickled Red Cabbage



Beer Battered Fillet of Cod, Triple Cooked Chips, Minted Mushy Peas, Tartare Sauce

Slow Cooked Ox Cheek, Whipped Potato, Wilted Spinach, Broccoli, Ox Gravy

Pan Roasted Sea Bream, Celeriac, Pot Roasted Red Cabbage, Mushroom Purée, Capers & Herb Butter

Halloumi & Field Mushroom Wellington, Mushroom & Basil Velouté

Slow Cooked Lamb Shoulder, Lamb Fat Whipped Potato, Grilled Hispi Cabbage, Toasted Walnut & Lemon Jus

*Triple Cooked Chips, Pomme Purée, Vichy Carrots,
English Broccoli with Rapeseed oil and Almond £3.50 each*



Lemon Sorbet, Grey Goose Vodka

Dark Chocolate Soup, Banana Ice Cream

Baked Vanilla Cheesecake, Raspberry Compote

Dark Chocolate & Orange Mousse, Grilled Blood Orange, Chocolate Crumble & Blood Orange Granité

Selection of Artisan Cheeses, Biscuits & Chutney (£3 Supplement)

Please inform a member of staff if you have any allergies and we will assist you