



THE DEAN INN

To Start

Soup

Homemade Soup served with toasted bread £6.95

Pigeon Breast

Black Pudding Croquette, Wild mushrooms, Creamed Kale & Roasted Onion Purée £7.95

Cured Salmon

Lemon, Dill, Ginger Cured Salmon with Fresh Cucumber, Tonka Mayonnaise & Cucumber Gel £7.95

Goats Cheese Salad

Smoked Tomatoes, Olive Tapenade, Walnut Crumb & Beetroot Purée £6.95

Dressed Crab

Pickled Apples, Pear, Radish, Lemon Gel & Toasted Bread £7.95

To Follow

Mushroom Risotto

Wild Mushrooms, Truffle oil & shaved Parmesan £12.95

Venison Loin

Fondant Potato, Celeriac Purée, Scotch Egg, Buttered Greens & Jus £17.95

SeaBass Fillet

Celeriac Fondant, Samphire, Spinach, Velouté, Roasted Baby Tomatoes & Seared Prawns £16.95

10oz Sirloin Steak

Chips, Tenderstem, Mushroom, Rocket £21.95

Optional sauces: Madeira Cream, Peppercorn, Blue Cheese £1.50each

Chicken suprême

Dauphinoise's, Charred Tenderstem, Red Wine Jus & Garlic Purée £16.95

Here at The Dean Inn, our chef's pride themselves on serving locally sourced and seasonal produce with everything made in house, from our bread right through to our ice cream and sorbets.

Should you have any dietary needs, allergies, we will try our best to accommodate. Please speak to a member of staff.