



CHARCUTIERIE

Salchichon	4.5
Fennel Salami	4.5
Bresaola	4.5
Chorizo	4.5
Jamon Iberico (sliced from the leg)	12.5
<i>Served with crostini and toasted nuts</i>	



BAR MENU

Home Made Pork Scratchings	3
Yakatori	7.5
<i>a choice of 2 skewers beef or chicken</i>	
Popcorn Chicken	8
<i>battered chicken with a miso mayo</i>	
Trio of Sliders	9.5
<i>pork belly, chicken, beef in a bun</i>	
Kimchee	3.5
<i>fermented asian vegetables</i>	
Tempura Prawn	8
<i>prawns served with a mango dressing</i>	
Fries	2.95
Asian Fries	3.5
<i>seasoned with our in house blend of spices</i>	
Lemon Cheesecake	7.5
<i>raspberry jelly, chocolate, coulis</i>	
Earl Grey Crème Brule	7.5
<i>cardoman shortbread</i>	
Lemon Posset	5.5
<i>shortbread</i>	
Treacle Tart	6.5
<i>brown bread ice cream, malt crumb</i>	

PIANO BAR

Dine and soak up the atmosphere listening to our various artists singing and playing on our white baby grand piano.

The DEAN Private Fine Dining Supper Club

*various Wednesdays and Thursdays throughout the year.
Ask your server for the next available date*

*Executive Chef Eddie Dean will cook for 10 guests at our Supper Club table.
We welcome a mixture of singles, couples or groups.*

You will enjoy a totally unique experience of a 7 course Set taster menu whilst chatting amongst new people or friends and watching Eddie cook. Of course we also have one of our talented pianists playing in the background. This is highly recommended for people who appreciate quality and inspirational cuisine expanding the boundaries of flavour.

*This is a wonderful evening unique to *The* DEAN*

*£95pp. additional £75 wine pairing (optional)
Book early to avoid disappointment. 20 % deposit required at the time of booking.
Booking is via telephone at the restaurant in person or via messenger.*

Bottomless Prosecco

includes 2 courses

Unlimited Prosecco by the Glass

£30 Per Person

*90 mins sitting time 12pm-3pm
Friday and Saturday*

Starter

*Soup of the Day
Chicken Liver Pate
Beef Yakatori
Chicken Yakatori*

Main

*Your choice of Salad
Beef Burger
Chicken Burger
Fish and Chips
Risotto of the Day*

The Dean Style Afternoon Tea

first Saturday of every month

*Enjoy an afternoon at *The* DEAN from
12pm - 3pm with our talented
pianists playing our white baby
Grand Piano.*

*You'll be served a selection of
seasonal sandwiches, complimented
with varying homemade petit fours,
cakes and scones.*

£24 - Unlimited Tea & Coffee

£28 - Prosecco A Glass

£32 - Champagne A Glass

Bookings via our website

thedeanrestaurant.co.uk

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To Start

Chef's Soup of the Day <i>a seasonal daily creation</i>	6
Chicken liver Pate <i>apricot & onion chutney</i>	6
Lamb Cannon <i>chermoula salsa</i>	7.5
Scallops – Eddie's Masterchef Dish <i>mango, sweetcorn, pea</i>	13.5
Vietnamese Tuna <i>nam jim, seaweed</i>	12
Asian Fish Cakes <i>miso mayo, bread</i>	8
Yakatori <i>beef or chicken, tari glaze</i>	7.5
Korean Chicken Wings <i>spicy wings with a kick</i>	7.5

Salads

Ceasar Salad <i>chicken or prawn, anchovy</i>	10.95
Crispy Duck <i>five spice, asian salad, nam jim</i>	10.95
Tom Yam <i>chilli, papaya, garlic, cashew</i> <i>Optional Chicken 4.5</i>	8
Soba Noodle <i>edammame, beansprouts, sesame</i> <i>optional chicken or prawn 4.5</i>	8
Prawn and Mango <i>fresh herbs, cucumber, beansprouts and tomatoes with chilli and lime dressing</i>	10.95

Sides

Kimchi	3.5	Peppercorn	2.95
Piña & Coconut Rice	9		
Asian Fries	3.5		
Fries	2.95	Diane	2.95
Chunky Chips	2.95		
Truffle Mash	4.5	Béarnaise	2.95
Jasmine Rice	3.95		
Leaf Salad	2.95		
Dauphinoise Potato	4.5	Red Wine Jus	2.95

All DISHES ARE FRESHLY PREPARED DAILY, ONCE IT'S GONE, IT'S GONE!!

From The Land

8oz Fillet Steak	27.5
10oz Ribeye Steak	25.5
10oz Sirloin (on the bone) <i>all steaks have onion loaf, flat cap mushroom</i> <i>a choice of chips, mash potato or dauphinoise</i>	25.5
Cornfed Chicken <i>wild mushroom risotto</i>	17.5
Gourmet Burger <i>cheese, onion, fries</i>	14.95
Buttermilk Chicken Burger <i>cheese, hash brown.</i>	12.95
Blackened Pork Loin <i>creamy mash, corn salsa, honey garlic sauce</i>	17.95

From The Sea

Fish and Chips <i>beer battered hake, pea puree, tartare</i>	12.95
Seared Tuna <i>pea and asparagus risotto</i>	14.95
Pan Fried Seabass <i>creamy mash, samphire, shimigi mushroom</i>	17.95
Skate Wing <i>creamy mash, cream of jalapeño sauce</i>	19.95
Pan Fried Hake <i>green bean, potato dauphinoise, salsa verde</i>	17.95
Pan Fried Prawns <i>lemon pasta, garlic, olive oil, basil</i>	15.95

Desserts



The Dean Signature <i>milk chocolate & peanut butter torte, salted caramel, vanilla Ice cream</i>	8.5
Lemon Cheesecake <i>raspberry jelly, chocolate, coulis</i>	7.5
Earl Grey Crème Brule <i>cardoman shortbread</i>	7.5
Lemon Posset <i>shortbread</i>	5.5
Treacle Tart <i>brown bread ice cream, malt crumb</i>	6.5
Dessert Wines (125ml)	
Strawberries and Cream Cocktail <i>coconut rum, white chocolate liqueur, strawberry puree, cream rum liqueur</i>	8.5
NV, Taylors, Douro	4
2017, Les Garonelles, Sauternes	4.5
2018, Chataeu La Sabatière, Languedoc-Roussillon	4.5
2018, Seresin Estate, Marlborough	5.5



Signature Dishes from The Dean

Curried Monkfish <i>tumeric battered monkfish, bombay potato, saag paneer, gently spiced butter curry sauce, raita</i>	27
Old Fashioned Smoked Duck <i>smoked celeriac, pickled mushroom, blueberry chilli sauce</i>	27
Moules & Frites <i>option of marinier or asian inspired, bread</i>	19
Bury Black Pudding Stuffed Chicken Breast <i>apricot and onion chutney, potato gratin, red wine jus</i>	24

Sharer Boards

42oz Tomahawk Steak (45 mins) <i>chunky chips, mushroom, onion loaf, choice of sauce</i>	70
27oz Chateaubriand <i>chunky chips, mushroom, onion loaf, choice of sauce</i>	70
Butchers Block <i>8oz, fillet, 10z ribeye, 10oz sirloin, chunky chips, mushroom, onion loaf, choice of sauce</i>	70
Seafood Sharer <i>smoked mackerel pate, lobster tail, tempura prawn, battered hake fillet, tartare sauce, miso mayo, bread</i>	60
Add a Lobster Tail to the Steak boards	£18

Asian Inspired

Red Duck Curry <i>spicy curry, lychee & babycorn</i>	14
Thai Green Chicken Curry <i>spicy curry, marinated chicken</i>	14
Katsu Chicken <i>rich suace on breaded chicken</i>	14
InaedA Pork Loin Curry – Eddie's Latest Creation <i>sweet and sour cocunut curry</i>	14
Pork Flavour Bomb <i>fried rice, aromats</i>	14
Pad Thai <i>Chicken or Prawn, noodles, vegetables, aromats</i>	14
Nasi Goreng <i>chicken or Prawn, fired rice, egg, aromats</i>	14
Belly Pork <i>marinated pork, bao buns, pickles</i>	14
Asian Chicken Pieces <i>watermelon, syrup</i>	12

Sunday at



Chef's Soup of the Day <i>a seasonal daily creation</i>	6
Chicken liver Pate <i>apricot & onion chutney</i>	6
Yakatori <i>beef or chicken, tari glaze</i>	7.5
Tempura Prawn <i>mango salad</i>	8
Scallops <i>mango, sweetcorn, pea</i>	13.5

Beef Roast	14.95
Chicken Roast	12.95
Belly Pork Roast	12.95
3 Meat Roast <i>All the trimmings and our famous 48 hour prepared gravy</i>	17
Curry Club <i>curry of the day, jasmine rice, flat bread, raita, chutney</i>	13.5
Fish & Chips <i>beer battered hake, pea puree, tartare sauce</i>	12.95
Gourmet Beef Burger <i>fries, cheese, onion</i>	12.95
Buttermilk Chicken Burger <i>cheese, hash brown</i>	12.95
Risotto of the Day <i>chef's selection of ingredients</i>	13.5
8oz Fillet Steak <i>chunky chips, salad, sauce selection</i>	27.5

ALL OUR DISHES ARE FRESHLY PREPARED DAILY, ALL DISHES MAY CONTAIN NUT TRACES. FOR SERIOUS ALLERGEN REACTIONS, WE CANNOT GUARANTEE NON CROSS CONTAMINATION AND THAT THIS IS CONSIDERED WHEN BOOKING