

PIANO BAR


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

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, while watching Eddie cook. Of course, we will 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 

£95pp. additional £75 wine pairing (optional)

Book early to avoid disappointment. 20% deposit required at time of booking. Bookings can be made via telephone, in person or online.

Bottomless Lunch

includes two courses

*Friday: 1pm - 8pm
Saturday: 12pm - 3pm*

BOOKING HIGHLY RECOMMENDED

STARTER

*Chef's Soup of the Day
Beef Yakatori
Chicken Yakatori
Pan Fried Chicken Livers
Croquettes*

MAIN

*Fish and Chips
Risotto of the Day
Katsu Curry
Gourmet Burger
Tuna Linguine*

DRINK OPTIONS

*House White Wine
House Rose Wine
Prosecco
Tea or Coffee
Draught Beer*

Bottomless Drinks are served for a period of 90 minutes only - drinks are served by the glass - and will be refilled by your server once empty.

The Dean Style Afternoon Tea

first Saturday of the month

Enjoy an afternoon at  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 sweet delights, scones and speciality teas.

£27pp - Unlimited Tea & Coffee

£31pp - Prosecco A Glass

£35pp - Champagne A Glass

*Bookings via our website
thedeanrestaurant.co.uk*

SHARE YOUR EXPERIENCE

We'd love to see your photos and read all about your experience with us at The Dean.

Write your review on TripAdvisor & Google



*facebook.com/TheDeanRestaurant
instagram.com/TheDeanRestaurant
#TheDeanStHelens*





TO START

CHEF'S SOUP OF THE DAY	6
YAKATORI <i>beef or chicken</i>	8
HAM AND CHEESE CROQUETTES <i>rolled in a crisp panko, served with a pomodoro dip</i>	7.5
TEMPURA PRAWN <i>miso mayo, lychee</i>	8.5
GOATS CHEESE <i>deep fried, mixed beets, orange blossom honey glaze</i>	8
CHICKEN LIVERS <i>brandy, tarragon, cream, toasted broiche</i>	8.5
SCALLOPS <i>corn puree, pancetta</i>	13.5
ASIAN SALAD <i>beef or chicken, chilli, basil, mint, nam jim</i>	8

ASIAN INSPIRED

all curries served with rice

KATSU CHICKEN <i>Katsu curry sauce on breaded chicken</i>	14
RED DUCK CURRY <i>spicy curry, lychee + baby corn</i>	14
THAI GREEN CHICKEN CURRY <i>spicy curry, marinated chicken</i>	14
PAD THAI <i>chicken or prawn, noodles, vegetables, aromas</i>	14

SIDES

SOBA NOODLE	4
CHUNKY CHIPS	3
BUTTERY SEASONAL VEGETABLES	3
TRUFFLE MASHED POTATO	3
ONION RINGS	3

SAUCES

PEPPERCORN	2.5
DIANE	2.5
RED WINE JUS	2.5

FROM THE LAND

80Z FILLET STEAK	26
100Z RIBEYE STEAK	24
100Z SIRLOIN	24
<i>all steaks are served with chunky chips, roasted tomato and Irish cabbage.</i>	
GOURMET BURGER	12.95
<i>choice of breaded chicken or beef, served with chunky chips</i>	
CHICKEN SUPREME	14.5
<i>colcannon mash, green beans, diane sauce</i>	
SMOKED DUCK	19.5
<i>pickled apples, potato cake</i>	

FROM THE SEA

FISH AND CHIPS	12.95
<i>beer battered hake, pea puree, tartare</i>	
PAN FRIED SEA BASS	18.5
<i>mash, samphire, shimeji mushroom, salsa verde</i>	
TUNA PUTTANESCA LINGUINE	13.5
<i>seared tuna, tomatoes, olives + parsley tossed through linguine</i>	
KING PRAWN LINGUINE	14.5
<i>pan fried king prawn served with linguine covered in a crab and tomato sauce</i>	

Signature Dishes from *The DEAN*

CURRIED MONKFISH	28
<i>battered monkfish, bombay potato, saag panner, gently spiced butter curry sauce, raita</i>	
DUCK L'ORANGE	24
<i>breast of duck, vegetable, orange gel, sticky orange sauce</i>	
LAMB RACK	25
<i>crust of seasonal herbs, fondant beetroot, pea puree, minted jus</i>	
CHEF'S RISOTTO OF THE DAY	13
<i>a daily creation created from the finest ingredients available on the day</i>	
BLACKENED SIRLOIN	25
<i>sliced seasoned sirloin, salted caramel onion, red wine jus, pea puree, mushroom</i>	

SIGNATURE STEAK BOARDS

270Z CHATEAUBRIAND*	75
BUTCHERS BLOCK	70

(one fillet steak, one ribeye steak, and one sirloin steak)

each steak board will be accompanied with chunky chips, roasted tomato, Irish cabbage, and a choice of two sauces

***We respectfully ask that this dish is pre-ordered no later than 72 hours before arrival.**

ALL OUR PRODUCE IS DELIVERED FRESH AND PREPARED DAILY - THEREFORE, SOME DISHES MAY SELL OUT DURING SERVICE. WE APOLOGISE FOR ANY INCONVENIENCE. ALL OUR DISHES MAY CONTAIN NUT TRACES. FOR SERIOUS ALLERGIES, WE CANNOT GUARANTEE CROSS CONTAMINATION. FOR SPECIFIC DIETARY REQUIREMENTS, PLEASE CONTACT US PRIOR TO BOOKING.

DESSERTS

THE DEAN SIGNATURE	8.5
<i>milk chocolate + peanut butter torte, salted caramel, vanilla ice cream</i>	
LEMON POSSET	5.5
<i>served with lavender shortbread</i>	
ETON MESS	8.5
<i>meringue, fresh cream and seasonal berries</i>	
CHEESE BOARD	14.5
<i>three cheeses served with chutney and croutes</i>	
ICE CREAM	7.5
<i>a selection of Homemade ice cream, coulis of the day</i>	

Sunday at *The DEAN*

CHEF'S SOUP OF THE DAY	6
YAKATORI <i>beef or chicken</i>	8
CHICKEN LIVERS <i>brandy, tarragon, cream, toasted broiche</i>	8.5
SCALLOPS <i>corn puree, pancetta</i>	13.5
GOATS CHEESE <i>deep fried, mixed beets, orange blossom honey glaze</i>	8
HAM AND CHEESE CROQUETTES <i>rolled in a crisp panko, served with a pomodoro dip</i>	7.5
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ADULT CARVERY	13.5
CHILD CARVERY (U 12'S)	7
FISH AND CHIPS <i>beer battered hake, pea puree, tartare</i>	12.95
GOURMET BURGER <i>choice of breaded chicken or beef, served with chunky chips</i>	12.95
CHEF'S RISOTTO OF THE DAY	13
<i>a daily creation created from the finest ingredients available on the day</i>	
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DESSERT OF THE DAY	5.5
<i>a selection of desserts chosen by the chefs will be available.</i>	

YOUNG GUEST SPECIAL 10
a choice of freshly-made chicken or fish goujons served with fries or children's carvery served with a fruit shoot. (designed for 5 years to 10 years only)