

Lunch & Early Evening

2 Courses £25.00 | 3 Courses £30.00

STARTERS

cauliflower velouté (ve option) (gf available)
dovedale blue | chive | almond

chicken terrine (gf)
kohlrabi | lemon | lovage

pork belly (gf)
chorizo | fennel | pineapple

heritage beetroot (ve option) (gf available)
ricotta | walnut | parmesan sable

cured sea trout (gf)
cucumber | horseradish | buttermilk

MAIN

lamb shoulder (gf)
minted pesto | courgette | feta

gnocchi (v) (gf)
mushroom | leek | goats' cheese

black bream (gf available)
squid ink | saffron | mussel | corn

roast guinea fowl (gf)
truffle | oyster mushroom | ham

sesame & soy organic tofu (ve) (gf)
pak choi | sweet potato

venison (gf)
sweet potato | red cabbage | berries

SIDES

panaché vegetables / new potatoes £3.95

DESSERT

cheese(gf available)
celery | grapes | chutney

roast fig (gf)
apple | mandarin | tea

pistachio
blackberries | yuzu yogurt | honeycomb

pear (ve option) (gf available)
ginger beer | parkin | panna cotta

chocolate (gf)
salted caramel | hazelnut | lemon thyme

Availability –

Wednesday – Friday Lunch 12.00pm-2.00pm

Saturday 12.30pm-2.30pm

Wednesday – Friday Early evenings 5.00-6.00pm

WE CAN CATER FOR SPECIFIC DIETARY REQUIREMENTS,
PLEASE SPEAK TO ONE OF OUR TEAM.



The optional £0.99p on your bill will plant a fruit tree in the developing world to counterbalance the CO2 footprint and food waste of your meals and help end poverty.

Find out more visit: www.carbonfreedining.org/darleys