Sunday Lunch

2 Courses £27.50 | 3 Courses £30.00

Children under 10 - half portion sizes.

Two Courses £12.50 | Three Courses £15.00

STARTERS

pumpkin velouté (gf available) spiced crumpet | toasted seeds | pumpkin oil

duck terrine (gf available) clementine | linseed | fennel

pig cheek (gf available) celeriac | black pudding | apple

fig (ve option)(gf available)
beetroot | walnut | goats' cheese

darleys prawn cocktail (gf available)

baby gem | marie rose

MAIN COURSE

roast striploin of beef (gf available)

roast potatoes | yorkshire pudding | pan jus (hardwick hall, chesterfield)

roast pork loin (gf)

red cabbage | grain mustard mash | parsnip

gnocchi (v) (gf)

sage | chestnuts | sprouts

hake (gf)

beurre blanc | seaweed | brown shrimp

roast pheasant

pearl barley | parsnip | black pudding

salt baked celeriac (ve) (gf)

pickled trumpets | apple | dates | truffle

SIDES

cauliflower cheese panaché of vegetables pickled red cabbage roast potatoes £3.95



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

DESSERT

cheese (gf available) celery | grapes | chutney

orange cake (v)
ginger | honeycomb | yogurt

chocolate (gf available)
kirsch cherry | pistachio

christmas pudding (gf available)
steeped prunes | brandy sauce

apple crumble (ve option)

traditional english custard