

Lunch & Early Evening

2 Courses £27.50 | 3 Courses £30.00

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

salt baked celeriac (ve) (gf)
pickled trumpets | apple | dates | truffle

slow braised beef shin (gf)
dijon mash | shallot puree | carrot

gnocchi (v) (gf)
sage | chestnuts | sprouts

venison (gf)
sweet potato | red cabbage | blackberries

hake (gf)
beurre blanc | seaweed | brown shrimp

turkey (gf)
pancetta | sprouts | parsnip | fondant

SIDES

panaché vegetables / new potatoes £3.95

DESSERT

cheese(gf available)
celery | grapes | chutney

christmas pudding (gf available)
steeped prunes | brandy sauce

orange cake (v)
ginger | honeycomb | yogurt

mulled pear (gf available)
granola | cinnamon parfait

chocolate (gf available)
kirsch cherry | pistachio

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