

Lunch & Early Evening

2 Courses £27.50 | 3 Courses £30.00

STARTERS

grilled asparagus (v gf)

lavender ratatouille | goats curd | red pepper gel

cornish crab (gfa)

sweetcorn | avocado | wasabi

heritage tomato (ve gfa)

pickled shallot | gazpacho

rabbit & pork terrine (gfa)

pistachio | olive | treacle bread

smoked duck (gf)

cherry | candied walnut | sumac

MAIN

braised beef shin (gfa)

cauliflower | black garlic | fondant

roast guinea fowl

courgette | prosciutto agnolotti | romesco sauce

heritage beetroot (v)

dorstone ash | barley

veal fillet (gf)

truffled polenta | king oyster | asparagus | madeira jus
add £3.00 supplement

grilled cauliflower (ve gfa)

harissa | chickpea ragu

cornish lemon sole

coconut | pak choi | barley | ginger

SIDES

panaché vegetables / new potatoes £3.95

DESSERT

peach cobbler (vea gfa)

mango | peach & basil sorbet | spiced shortbread

strawberries & cream (v gfa)

blackcurrant | meringue | pistachio

salted caramel tart (v)

fudge brownie | pecan

lemon & white chocolate (gf)

rhubarb | raspberries

british cheese selection (gfa)

celery | grapes | chutney | crackers

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