

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

grilled asparagus (v gf)

lavender ratatouille | goats curd | red pepper gel

cornish crab (gfa)

sweetcorn | avocado | wasabi

tomato velouté (gfa)

basil oil | sourdough crouton

rabbit & pork terrine (gfa)

treacle bread | pistachio | olive

smoked duck (gf)

cherry | candied walnut | sumac

MAIN COURSE

roast striploin of beef (gfa)

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

roast pork loin (gfa)

grain mustard mash | greens | sausage stuffing

roast guinea fowl (gf)

courgette | crushed new potatoes | romesco

heritage beetroot (v)

dorstone ash | barley

grilled cauliflower (ve gfa)

harissa | chickpea ragu

cornish lemon sole

coconut | pak choi | barley | ginger

SIDES

cauliflower cheese
panaché of vegetables

roast potatoes

£3.95

DESSERT

peach cobbler (vea gfa)

mango | peach & basil sorbet | spiced shortbread

traditional apple crumble (vea gfa)

english custard

salted caramel tart (v)

fudge brownie | pecan

lemon delice

meringue | raspberries

british cheese selection (gfa)

celery | grapes | chutney | crackers



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