



D'Arry's Sunday Menu

2 Courses £27 | 3 Courses £31

TO START

Cauliflower Cheese Soup [V] [NGCIA]
Montgomery Cheddar & Mayfield Cheese On Toast | Chives

King Prawns In Garlic & Chilli Oil [NGCIA]
Sourdough

Brulee'd Driftwood Goat's Cheese [V] [NGCIA]
Our Sough dough | Dressed Rocket

CARVERY - £19.50

Herb Crusted Beef Sirloin [NGCI]

Spiced Rolled Pork Belly [NGCI]

Confit Roasted Garlic Chicken [NGCI]

Broccoli, Chestnut & Mushroom Wellington [VG]

Rosemary & Garlic Roasties | Roasted Maple & Thyme Carrots & Parsnips | Cheesemonger Cauliflower Cheese | Braised Savoy Cabbage & Leeks | Yorkshire Puddings | Cheesemonger Tartiflette | Sage & Onion Stuffing | Red Wine Gravy [Vegan Gravy Available]

TO FINISH

Lemon Sorbet Affogato [VG] [NGCI]
Pedro Ximenez Sherry

Frozen Mango & Passionfruit Cheesecake [V] [NGCI]
Toasted Coconut | Mango Sauce

Chocolate Brownie [V]
Chocolate Fudge Sauce | Vanilla Ice Cream

3 Cheese Selection [+£5]
Crackers | Seville Orange Marmalade | Chutney | Grapes | Celery

NGCI - Non-Gluten Containing Ingredient
NGCIA - Non-Gluten Containing Ingredient Available
V - Vegetarian
VG - Vegan

Dishes marked with NGCI are dishes made with non-gluten containing ingredients and dishes marked with NGCIA are where non-gluten containing ingredients are available as substitutions, but our kitchen may contain trace elements of all allergens so we cannot guarantee absolutes. Please inform the team of any and all allergies when ordering and we will try our best to accommodate.