



D'Arry's Sunday Menu

2 Courses £27 | 3 Courses £31

TO START

Sweet Potato, Coconut & Chilli Soup [V] [NGCI]
Spring Onion | Crumbled Graceburn Cheese

King Prawns In Garlic & Chilli Oil [NGCIA]
Sourdough

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

CARVERY - £19.50

Herb Crusted Beef Sirloin [NGCI]

Spiced 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 Strawberries & Cream Cheesecake [V]
Watermelon & Mint Salsa | Shortbread

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

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

Our kitchen may contain trace elements of all allergens, we cannot guarantee absolutes. Please inform the team of any allergies upon ordering and ask the team for the full allergen matrix. NGCI - non gluten containing ingredients | NGCIA - non gluten containing ingredients available (may need to substitute or remove an element) | V - vegetarian | VG - vegan | VGA - Vegan Available
A discretionary 10% service charge will be added to your bill and all tips go directly to the team.