



d'Arry's Sunday Menu

2 Courses £30 | 3 Courses £35

TO START

Superfood Green Salad [VG] [NGCI]

Buckwheat | Broad Beans | Broccoli Rice | Peas | Spinach | Spring Onion | Gem

Garlic & Chilli King Prawns [NGCIA]

Garlic & Chilli Oil | Homemade Sourdough

Garlic Mushroom Fondue [NGCIA]

Garlic & Herb Mushrooms | Cheesemonger Fondue | Homemade Sourdough

SUNDAY ROASTS

Slow Roast Beef Sirloin £20.95

Crispy Roast Potatoes | Maple Carrot Puree |
Roasted Vegetable Medley | Buttered Seasonal
Greens | Carrot & Parsnip | Yorkshire Pudding |
Proper Gravy [NGCIA]

Confit Roasted Garlic Chicken £19.95

Crispy Roast Potatoes | Maple Carrot Puree |
Roasted Vegetable Medley | Buttered Seasonal
Greens | Carrot & Parsnip | Yorkshire Pudding |
Proper Gravy [NGCIA]

Spiced Pork Belly £19.95

Crispy Roast Potatoes | Maple Carrot Puree |
Roasted Vegetable Medley | Buttered Seasonal
Greens | Carrot & Parsnip | Yorkshire Pudding |
Proper Gravy [NGCIA]

Chestnut & Mushroom Wellington

£17.95

Crispy Roast Potatoes | Maple Carrot Puree |
Roasted Vegetable Medley | Braised Seasonal
Greens | Carrot & Parsnip | Yorkshire Pudding |
Vegan Gravy [VGA]

[Add Cheesemonger Cauliflower Cheese + £3]

TO FINISH

Affogato [VGA] [NGCI]

Vanilla Ice Cream | Shot of Espresso

Passionfruit Cheesecake [V]

Coconut Ice Cream

Chocolate Fudge Brownie [V]

Chocolate Fudge Sauce | Smashed Honeycomb | Clotted Cream Ice Cream

3 Cheese Selection [+£5]

Cropwell Bishop Stilton, Isle Of Mull Cheddar, Baron Bigod | Crackers | 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.