d'Arry's
Wine Bar & Liquor Loft

TO START

Warm Roast Vegetable Salad
Cauliflower | Butternut Squash | Red Onion | Hummus | Crispy Kale | Toasted Pine Nuts | Pomegranate [vg]

Garlic & Chilli King Prawns
Garlic & Chilli Oil | Sourdough

Crispy English Cheese Croquette
Wild Garlic Cornish Yarg | Chilli Jam | Rocket [v]

Cheesemonger Fondue
Garlic & Herb Button Mushrooms | Sourdough [v]

SUNDAY ROASTS

ADD CAULIFLOWER CHEESE + £3.50

Slow Roast Beef Sirloin **£20.95**
Crispy Roast Potatoes | Maple Carrot Puree | Roasted Vegetable Medley | Buttered Seasonal Greens | Carrot & Parsnip | Yorkshire Pudding | Chef's Gravy

Spiced Pork Belly **£19.95**
Crispy Roast Potatoes | Maple Carrot Puree | Roasted Vegetable Medley | Buttered Seasonal Greens | Carrot & Parsnip | Yorkshire Pudding | Chef's Gravy

Confit Roasted Garlic Chicken **£19.95**
Crispy Roast Potatoes | Maple Carrot Puree | Roasted Vegetable Medley | Buttered Seasonal Greens | Carrot & Parsnip | Yorkshire Pudding | Chef's Gravy

Chestnut & Mushroom Wellington **£17.95**
Crispy Roast Potatoes | Maple Carrot Puree | Roasted Vegetable Medley | Braised Seasonal Greens | Carrot & Parsnip | Yorkshire Pudding | Vegan Gravy [vga]

TO FINISH

White Chocolate & Raspberry Cheesecake
Chantilly Cream

Chocolate Brownie
Chocolate Sauce | Vanilla Ice Cream

Affogato
Vanilla Ice Cream | Shot of Espresso

Cheese Board - Three Cheeses
Celery | Grapes | Fig Chutney | Crackers
[+£5]

Our kitchen may contain trace elements of allergens, we cannot guarantee absolutes. Please inform the team of any allergies upon ordering and ask the team for the full allergens matrix. 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.

SUNDAY MENU 2 Courses £30 | 3 Courses £35