

A large, stylized silhouette of a fork is positioned on the left side of the image, its tines pointing upwards and its handle extending towards the bottom. It is rendered in a dark teal color that matches the background.

D ARCYS RESTAURANT

The logo for D'Arcy's Restaurant. The word "D" is in a large, serif font, with a small fork icon placed inside the top curve of the letter. Below it, the word "ARCYS" is written in a large, stylized, cursive font. Underneath "ARCYS", the word "RESTAURANT" is written in a smaller, all-caps, sans-serif font. The entire logo is white against a dark teal background.

While You Wait

Selection of Bread

Served with Yorkshire butter £4.00pp

Starters

Soup of the Day (V)(VEO)(GFO)

Served with cheese scone & Yorkshire butter £8.50

Pepper Cured Salmon (GFO)

Served with puffed wild rice, wild garlic sponge & torched cucumber £11.00

Whipped Goats Curd (V)(GFO)

Served with roasted heritage beetroot, pickled golden beetroot & sourdough crumb £10.50

Duck Liver Parfait

Served with pistachio & honey granola, pickled rhubarb & pistachio tuille £11.00

Confit Hen's Egg Yolk (V)(GFO)

Served with potato & leek "Hash Brown" beetroot ketchup & chive oil £10.00

Mains

Duo of Lamb (GF)

"Shepards pie" pressed lamb terrine with chive mashed potato, crispy shallot, parsnips, lamb faggot & lamb jus £25.00

Beef Bistro Rump (GF)

Served with dauphinoise potato, glazed baby carrot, burnt onion powder, onion puree & beef jus £23.50

Rainbow Trout (GF)

Served with garlic fondant potato, brown butter cauliflower puree, purple sprouting broccoli & beurre blanc sauce £23.00

Celeriac & Mushroom Pithivier (V)(VEO)

Served with chive & truffle mashed potato, buttered kale & mushroom velouté £21.00

Slow Cooked Belly Pork (GF)

Served with potato fondant, burnt apple purée, honey glazed spring onions & jus £22.00

Grill (GFO)

All served with the following, tomato & chilli jam, mushroom & blue cheese rarebit, chunky chips, caesar gem heart & peppercorn sauce

8oz Ribeye Steak (Recommended Medium) £29.00

Chicken Supreme £22.00

Salmon £23.00

Halloumi Steak (V) £20.00

Celeriac Steak (VEO) £21.00

Desserts

Lemon & Lavender Cheesecake (V)

Served with aerated chocolate, lemon curd, Italian meringue & honeycomb ice cream £11.00

Caramelised White Chocolate Mousse (V)

Served with hazelnut biscotti, blackberry puree & brioche £11.00

Forced Rhubarb & Vanilla Pannacotta (VE)(GFO)

Served with toasted oat & maple crumble, rhubarb gel & vanilla tuille £10.50

Chocolate & Espresso Sponge (V)

Served with dark chocolate cremoux, hazelnut praline tuille & iced latte ice cream £10.00

Yorkshire Cheeseboard (V)(GFO)

Grapes, fig & apple chutney, water biscuits & Yorkshire tea loaf with locally sourced Bywater butter. Please speak to your server for this season's cheese selection £12.00

(V) - Vegetarian (VE) - Vegan (VEO) - Vegan Option Available

(GF) - Gluten Free (GFO) - Gluten Free Option Available

Please advise your server of any **ALLERGIES** or **DIETARY REQUIREMENTS** before placing your order. While every effort is made to accommodate dietary needs, our kitchen manages all major allergens and cross-contamination may occur. A full allergen guide is available upon request.