

A large, light blue silhouette of a fork and a plate is positioned on the left side of the image. The fork is vertical, and the plate is a large circle to its right. The background is a solid dark blue color.

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DARCY'S
— RESTAURANT —

While You Wait

Selection of Bread (VEO)(GFO)

Served with Yorkshire butter and smoked sea salt ..£5.00pp

Starters

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

Served with cheese scone & Yorkshire butter £8.50

Beetroot Gravdax & Wakame Salmon Mosaic (GFO)

Served with pickled golden beetroot, brioche croûte, garlic & dill aioli..... £12.00

Crabtree Cheese Soufflé (V)

Served with spinach emulsion £10.00

Yorkshire 'Patatas Bravas' (VEO)(GF)

Served with Yorkshire infused bravas sauce £10.00

Pan Seared Pigeon Breast (GFO)

Served with pickled cherry, hazelnut & brioche crumble, cherry & red wine reduction £12.00

Mains

CHEF'S RECOMMENDATION

Duo of Yorkshire Pork (GF)

Pressed belly, glazed pork cheek, served with smoked apple purée, crackling crumb, heritage carrot, ecrasees potato, jus £24.00

Pan Roast Salmon (GF)

Served with heritage tomato salad, 'wave' cheese & olive crumb, lemon verbena & basil dressing, fish cracker..... £24.50

'BBQ' Beef Short Rib (GF)

Served with charred sweetcorn purée, confit potato, toasted corn ribs, sticky jus £25.00

Yorkshire Lamb Rump (GF)

Served with pea purée, dauphinoise potato, toasted sugar snaps, rosemary jus £26.00

Pea, Mint & Garlic Tagliatelle (VE)

Served with buttered broad beans, pickled shallot £21.00

Grill

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

8oz Ribeye Steak (GFO) (Recommended Medium) £34.00

Lemon & Thyme Chicken Supreme (GFO) £24.00

Catch of the Day (GFO)

(Please ask your server for today's catch) £25.00

Cauliflower Steak (VE)(GFO)..... £21.00

Halloumi Steak (VE)(GFO) add hot honey for £2 £21.00

Pork Loin (GFO) £25.00

Desserts

Strawberry & Buttermilk Cheesecake (V)

Served with meringue, strawberry gel, white chocolate & pepper shard, clotted cream ice cream £12.00

Peach & Vanilla Pannacotta (VE)(GFO)

Served with torched almonds & oat crumb, peach brûlée £11.50

Cherry Frangipane (V)

Served with black cherry compote, shortbread, almond, vanilla ice cream £11.00

Elderflower Mousse (V)

Served with elderflower gel, matcha sable moss, Chantilly cream, nasturtium £12.00

Yorkshire Cheeseboard (V)(GFO)

Grapes, seasonal chutney, water biscuits & Yorkshire tea loaf with locally sourced Yorkshire butter. Please speak to your server for this season's cheese selection..... £12.50

(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.