

D
DARCY'S
— RESTAURANT —

While You Wait

Selection of Bread (VEO)(GFO)

Served with Yorkshire butter
and smoked sea salt..... £4.50pp

Starters

Soup of the Day (VEO)(GFO)

Served with cheese scone & Yorkshire butter..... £8.50

Pressed Smoked Chicken (GFO)

Served with pear chutney, pancetta & brioche
crumb & tarragon mayonnaise..... £11.00

Pan Fried King Scallop (GF)

Served with cauliflower puree, roasted hazelnuts
& pickled romanesco cauliflower..... £12.50

Whipped Goats Cheese (V)(GF)

Served with honey roasted heritage carrots, toasted
hazelnut & carrot roulade & carrot top pesto £11.00

Roasted Beetroot (VE)(GF)

Served with poached Yorkshire pears, rocket emulsion,
balsamic caviar, crème sheese & blackberries..... £10.00

Mains

CHEF'S RECOMMENDATION

Monkfish Fillet (GF)

Served with curried squash purée, fondant potato,
shredded cavolo nero cabbage
& café de Paris butter..... £25.00

Chicken & Mushroom Ballotine

Served with baby hasselback potatoes, purple
sprouting broccoli & brioche bread sauce £24.00

Yorkshire Duck Breast (GFO)

Served with crispy potato, torched plum, apple
& plum chutney & five spice jus..... £26.00

Duo of Yorkshire Beef (GFO)

Pressed blade of beef, beef shin bon bon,
horseradish mashed potato, beer braised
carrots & red wine jus £25.00

Celeriac & Potato Rosti (VE)(GF)

Served with caramelised onion purée, wilted kale,
pickled apple & roasted cauliflower £21.00

Grill

All served with the following, chimichurri sauce,
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) £24.00

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

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

8oz Gammon Steak (GFO) £25.00

Desserts

Black Forest Panna Cotta (VEO)(GF)

Served with vanilla Chantilly cream,
dark chocolate soil & cherry ice cream..... £11.50

Apple Cheesecake (V)

Served with vanilla poached apple, shortbread
crumb & rhubarb & custard ice cream £12.00

Yorkshire Parkin Sponge (V)

Served with dark chocolate cremoux, flapjack
crumble, clotted cream & ginger ice cream..... £11.00

White Chocolate Mousse (V)(GFO)

Served with damson compote, almond sponge,
& honeycomb pieces..... £12.00

Yorkshire Cheeseboard (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.