

# D'PARYS



<b>NIBBLES</b>	<b>Artisan Breads &amp; Mixed Pitted Olives</b> , balsamic & olive oil	5.5
	<b>Warm Sage Pork Scratchings</b> , plum chilli ketchup	4
	<b>Sesame Prawn Toast</b> , chilli, lime & coriander dip	4.5
	<b>Honey Mustard Glazed Pigs in Blankets</b>	4.5
<b>STARTERS</b>	<b>Our Kitchen Soup</b> , warm & crusty artisan bread [ve]	4.5
	<b>Piri Piri Squid</b> , chilli, lime & coriander sauce	6.5
	<b>Spiced Squash &amp; Walnut Bruschetta</b> , caramelised red onion & balsamic glaze [ve] [n]	5.5
	<b>Sticky Harissa Pork Belly Bites</b> , crispy crackling	6.5
	<b>Chickpea &amp; Lemon Hummus</b> , vegetable cruditiés & crisp tortilla chips [ve]	6.5
	<b>Herb Crusted Baked Camembert</b> , cranberries, sourdough thins & chilli jam	14.5
<b>MAINS</b>	<b>Beef Brisket Pie</b> , creamy mash, kale & gravy	14.5
	<b>Beer Battered Cod</b> , chunky chips, minted mushy peas & tartare sauce	14
	<b>Sweet Potato, Cashew &amp; Apricot Pie</b> , creamy mash, kale & curry sauce [v] [n]	13.5
	<b>New Potato, Pak Choi &amp; Cucumber Malaysian Curry</b> , pea & coconut rice [ve] [gf]	13.5
	<i>[add chicken, prawns or halloumi]</i>	4
	<b>Pan-fried Seabass Fillets</b> , braised sweetheart cabbage, bacon & lentils [gf]	15
	<b>Tandoori Butternut Squash, Kale &amp; Quinoa Salad</b> , crispy chickpeas [ve]	10.5
<i>[add chicken, prawns or halloumi]</i>	4	
<i>[poached egg]</i>	1	
<b>BURGERS</b>	<b>Wagyu &amp; Brisket Burger</b> , brioche bun, cheddar, bacon & chilli jam	14
	<b>Vegan Plant-Based Burger</b> , gluten-free bun, vegan mayo & cabbage slaw [ve]	14
	<b>Grilled Chicken Burger</b> , brioche bun, streaky bacon & cheddar	14
	<i>All burgers served with a choice of skinny, chunky or sweet potato fries</i>	
<b>STEAKS</b> 28 day aged	<b>10oz Ribeye</b>	26
	<b>7oz Rump</b>	20
	<i>Steaks served with a roasted field mushroom, vine tomatoes, seasoned fries &amp; a choice of béarnaise or peppercorn sauce</i>	
<b>ROASTS</b>	<b>Topside of Beef</b>	17
	<b>Roasted Pork Belly</b>	15
	<b>Roasted Boneless Half Chicken</b>	15
	<b>Vegan Wellington</b> [n]	15
	<i>All served with roasties, celeriac purée, whole glazed carrots, broccoli, giant Yorkshire pudding &amp; gravy</i>	
<b>SIDES</b>	<b>Buttered Hispi Cabagge</b> [v]	4
	<b>Baked Cauliflower Cheese</b> [v]	4
	<b>Lemon &amp; Thyme Stuffing</b> [v]	3.5
	<b>Seasonal Greens</b> [v] [gf]	3.5
	<b>Chunky, Skinny or Sweet Potato Fries</b>	3.5
<b>DESSERTS</b>	<b>Chocolate Brownie Sundae</b> , butterscotch popcorn [v]	6.5
	<b>Spiced Coconut Rice Pudding</b> , ginger dunkers [ve]	6.5
	<b>Salted Caramel Profiteroles</b> , chocolate sauce, hazelnut brittle [v] [n]	6.5
	<b>Crème Brûlée</b> , shortbread & mulled wine syrup [v]	6.5
	<b>White Chocolate &amp; Cranberry Bread &amp; Butter Pudding</b> , caramelised oranges & custard [v]	6.5
	<b>Selection of Ice Cream &amp; Sorbet</b>	1.50 per scoop
	<b>Selection of Four Cheeses</b> , mulled apple chutney, celery, grapes, quince jelly & sourdough crackers [v]	8

Please ask a member of the team for additional gluten free options.  
Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.  
[ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts