

DALY'S

WINE BAR & DINING ROOM

NIBBLES



Sourdough bread, cold pressed rapeseed oil & balsamic vinegar (pb)	4	Honey & mustard glazed pigs in blankets	5
Crispy whitebait, sriracha tartare	6.5	Black garlic hummus, sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	5
Nocellara olives (pb)(gif)	3.75	Cumberland sausage roll with nigella & sesame seeds	3.5

TO SHARE



Whole baked Camembert, honey & rosemary, focaccia bread, crudités & chutney	16.75
Meat & Fish Board: chicken & smoked ham terrine, pigs in blanket with honey & mustard, cured meat, potted salmon, crispy whitebait & sriracha mayonnaise, hummus, flat bread & crudités, olives & balsamic onion	25 / 45
Veggie Board: black garlic hummus & crudités, spiced cauliflower wings, maple & sesame glaze, beetroot & ginger falafel, halloumi fries with toasted seeds, baked figs with whipped goat's cheese & walnuts, charred squash & toasted pine nuts, sweetcorn slaw, Nocellara olives, flatbread	25 / 45
Cheese Board: today's selection of cheeses served with balsamic onionc, chutney & crackers	13 / 24
Charcuterie Board: today's selection of cured meats with sourdough bread, chutney & pickles	16
Cheese & Charcuterie Board: today's selection of cheeses & cured meats with sourdough, crackers, chutney & pickles	28

STARTERS



Soup of the day (v) <i>Ask your server about today's flavour</i>	6.5
Buffalo chicken wings with BBQ sauce / Frank's hot sauce (gif) / Korean sauce (9pcs)	9
Spiced cauliflower wings, maple & sesame glaze, spring onion & chill, sour cream	7.75
Chicken & smoked ham hock terrine, pickled shitake mushrooms, caper berry & sauce gribiche	9.5
Crispy salt & pepper squid, chilli mayonnaise	9.75
Whipped goat's cheese, baked fig, toasted walnuts, port & fig reduction (v) (gif)	9.5
Potted hot smoked salmon, horseradish & beetroot relish, sourdough toast	9.25
Pumpkin ravioli, sage butter, roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds	9

MAINS



Spiced roasted carrot & caramelised red onion Tatin, with a vegan feta, chicory, apple & walnut salad (pb)	15
Fish & chips, mushy peas & tartare sauce	16.75
Beef burger with Cheddar cheese, tomato salsa, pickle, baby gem, burger sauce & chips	15
Longhorn beef pie, roasted carrots, seasonal greens, red wine jus	16.5
BBQ pork ribs, smoked beans, sweetcorn slaw, Koffmann's chips, bread & butter pickles	21.5
Chicken, ham & leek pie, mash, black cabbage, wild mushroom cream sauce	15.5
Classic fish pie of flaky white fish, prawns, peas & white sauce with a Cheddar mash topping (gif)	14
Dukesmoor sirloin steak / ribeye steak, chips & watercress (gif)	27.5 / 35
<i>Add green peppercorn & brandy sauce (gif) 2 / shallot, red wine & thyme sauce (gif) 2 / Béarnaise sauce (gif) 2.5</i>	
Beetroot & ginger falafel, black garlic hummus kebab, pickled red cabbage, nigella seeds & vegan aioli	15.25
Pumpkin ravioli, sage butter, roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds (v)	15.25
Roast venison loin, sticky red cabbage, horseradish purée, fondant potato, rosemary jus, spiced seed granola	24.5
Seared salmon fillet, spinach, leek gnocchi, crispy capers, saffron cream sauce	21.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

SANDWICHES



Chicken, bacon & tomato with mayonnaise & baby gem	8
Croque Monsieur	9.5
Croque Madame	10.5
Fish fingers, baby gem & tartare sauce	9
Honey roast ham, English mustard, tomato & baby gem	8.5
Avocado, hummus, tomato & rocket (pb)	8
Steak sandwich, pan fried onion, horseradish & rocket	9.5

Add chips (pb) (gif) 2.5

SIDES



Koffmann's chips (pb) (gif)	4.25
Creamed spinach with nutmeg & garlic (v) (gif)	4.5
House salad: baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) (gif)	4.75
Koffmann's chips, Parmesan & truffle oil (gif)	4.5
Sweet potato fries (pb) (gif)	4.75

PUDDINGS



Ultimate Sundae - chocolate & vanilla ice cream sundae with raspberry coulis, chocolate brownie, honeycomb bites, white chocolate pencil & wafers (v)	8.75
Roasted plums with cinnamon & orange, almond sabayon & amaretti crumbs	8.5
Sticky toffee pudding, clotted cream & toffee sauce (v) (gif)	7
Ice cream (v) & sorbet selection (pb) <i>Please ask for today's options</i>	2
Salted caramel chocolate truffles	4.5

BOOK YOUR EVENT WITH US

From intimate dinners to board meetings, birthdays and weddings, we'd love to host your event here at Daly's.

We're perfectly located for meetings, after work drinks and get togethers, and we're also available for private hire at weekends.

Our events team can tailor our spaces to your needs, enquire today with a member of our staff, or get in touch with our bookings team:

bookings@dalyswinebar.co.uk | 020 7099 5174

Use Club Dalys to view allergens, calorie information and to order from your table



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