



Dinner served daily from 5–10pm

STARTERS

BREAD & OIL 3.00 [vg] {gf}

AUBERGINE MARINATED OLIVES 3.50 [vg] {gf}

HUMMUS & FLATBREAD 3.50 [vg]

SCOTCH DUCK EGG, CHUTNEY 5.00

ROASTED TOMATO & RED PEPPER SOUP, BASIL OIL 6.00 [v]

CHARGRILLED ASPARAGUS, LEMON DRESSING & SHAVED PARMESAN 6.75 [v] {gf}

CHICKEN LIVER & APRICOT PATE, PICKLED RADISHES & TOAST 6.50

SCOTTISH SMOKED SALMON, DILL CRÈME FRAICHE 7.50

PLATE OF CHARCUTERIE

Cecina de Leon bresaola, Iberico salsichon & chorizo, sobrasada 8.50

PAN-FRIED SCALLOPS, HOME-SMOKED ROE POWDER, BLACK PUDDING 9.50 {gf}

As a main, includes as side dish of your choice 18.50 {gf}



MAINS

SPINACH, PINENUT & GOATS CHEESE FUSILLI

Topped with shaved parmesan 9.75 [v]

DALY'S BURGER

Hand-cut chips, onion rings & salad on a brioche bun 12.00
add grilled bacon, mature Cheddar, fried egg or Stilton for 1.00 each

TEMP-ALE BATTERED HADDOCK & CHIPS

Hand-cut chips, mushy peas, jalapeno tartare 11.50

WILD BOAR & APPLE SAUSAGES

Creamed Mash, currant, thyme & onion stuffing, jus 12.50

CRAB & CRAYFISH LINGUINE

Parsley, chilli & lemon oil 12.00

ROASTED CORN FED CHICKEN BREAST

Heritage carrot, tender stem broccoli, broad bean & sun blushed tomato dressing 12.75 {gf}

CHARGRILLED BAVETTE STEAK

Hand-cut chips, roasted tomato, green peppercorn & red wine butter 14.75 {gf}



FETA & SQUASH SALAD

Lentils, spinach, pomegranate, mint & tahini dressing 11.00 [v] {gf}

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Full allergen information available upon request. We cannot guarantee that all our products do not contain traces of nuts and/or seeds.
All fish dishes may contain bones. A discretionary 12.5% service charge will be added to all bills in the restaurant.

[v] vegetarian [vg] vegan {gf} gluten free

 APEROL SPRITZ Prosecco Brut NV, Aperol, Soda 8.00	RASPBERRY BELLINI Chambord, Prosecco 7.50	BLOODY MARY Absolut, Elena's Secret BM Recipe 8.50	 KIR ROYALE Cassis, Louis Dornier Champagne 8.00
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BOARD \$

DALY'S

Chargrilled chorizo, scotch duck egg, chicken liver pate, marinated chicken strips, salt & pepper chilli squid, sourdough bread, rocket & tomato salad 24.00

GARDENERS

Roasted beetroots, julienne vegetables, hummus, marinated olives, dolmades, tzatziki, grilled flat bread, rocket & tomato salad 17.50 [v]

GROCERS

Cured meats selection, marinated olives, banderillas, capers, sourdough, balsamic & oils 19.50

SIDE \$ [vg] {gf}

Fat chips 3.00

Garden salad 3.50

Purple sprouting broccoli & almonds 4.00

Jersey Royals 4.00

DESSERT \$

Peach & almond tart, raspberry coulis 6.00
Perfect with Muscat de St Jean de Minervois

Black Forest knickerbocker glory 6.00
Quady 'Elysium' Black Muscat is our top pick

Daly's selection of cheese, oatcakes, chutney & grapes 3.00 each
Perfect with cheeky glass of Sauternes or Dow's Late Vintage Port

PORT & PUD WINE \$

	75ml	375ml
Muscat de St Jean de Minervois, Domaine Simon 2012 <i>Languedoc 15%</i> <i>We love the grape-y freshness enriched with notes of spice and musk, honey and tangerine. Anytime!</i>	4.95	32.00
Sauternes, Château Petit Vedrines 2011 <i>Bordeaux 13.5%</i> <i>Essence of dried apricot and orange marmalade. Our go-to glass with a cheese plate and creamy or pale-fruited puds.</i>	5.50	27.50
Quady 'Elysium' Black Muscat 2012 <i>California 15%</i> <i>A must-have with any choccy treat, all dark cherries and velvety rose petal perfume, yet it is not at all heavy.</i>	5.95	29.00
Smith Woodhouse 10 year old Tawny Port <i>nv Oporto 20%</i> <i>Make it your new guilty pleasure. Served chilled, the tangy freshness underpins barley sugar and spiced caramel.</i>	5.25	24.00
Dow's Late Bottle Vintage Port 2009 <i>Oporto 20%</i> <i>A comforting tot to send you home happy. Raisined dark fruits and warming sweet spices abound.</i>	4.25	18.50