

DALY'S

WINE BAR & DINING ROOM

STARTERS & SMALL PLATES



Soup of the day with sourdough (v) or (pb) <i>Ask for today's option</i> 🍴	7
Tomato & red pepper houmous with crudités & toasted flat bread (pb) 🍴	8
Buffalo chicken wings with a choice of bbq / hot voodoo / korean sauce (gif)	9
Honey seared halloumi, Romesco sauce, toasted almonds & olive oil (v)	9.5
Crispy salt & pepper squid served with chilli mayonnaise (gif)	9.75
Crispy beef cheek croquette with horseradish cream & watercress (gif)	10
Salmon, fennel, crayfish & dill slaw in a lobster bisque dressing	10
Warm salad of tenderstem broccoli, crispy shallots & smoked paprika aioli (pb) 🍴	8
Spicy chicken taco, pickled red onion, guacamole & coriander chutney 🍴	9.5

TO SHARE



Cheese Board: Your choice of cheeses from today's selection in our counter, served with balsamic onions, chutney & crackers	15.5 / 24
Charcuterie Board: Your chosen cured meats from today's range in our counter, served with sourdough, pickles & chutney	16 / 30
Charcuterie & Cheese Board: Your selection of cured meats & cheese from our counter, served with chutney, pickles & sourdough	26

BIG PLATES



Beer battered haddock & chips with mushy peas & tartare sauce (gif)	15.75
Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato, pickle & chips <i>Add bacon 2</i>	15.75
Chicken Kyiv with garden peas, creamy mash or chips & a garlic cream sauce	15.75
Great Berwick Longhorn beef pie of the day with chips or creamy mash, peas & lashings of gravy	16.5
Tofu & sweet potato satay curry, toasted peanuts, coconut yoghurt & flatbread (pb) 🍴	13.5
Butternut squash, winter greens & goat's cheese filo parcel, squash purée & sage oil (v) 🍴	14.5
Pan fried sea bream, roasted squash, sautéed leek, new potatoes, white wine, lemon & chives cream sauce (gif) 🍴	19.75
Pulled lamb shoulder, harissa roasted aubergine, feta & watercress salad with a sesame & honey dressing (gif)	21

SANDWICHES



Choose a wrap or sourdough

Fish fingers with little gem & tartare sauce	8.5
Croque Monsieur	8.5
Goat's cheese, caramelised onion & roasted red peppers sandwich (v) 🍴	8



Add chips 2 | Add a mug of soup 3 - ask for today's option

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.


SIDES



Sourdough with balsamic vinegar & oil (pb) or butter (v)	4
Nocellara olives (pb) (gif)	4
Chips (pb) (gif)	4
Sautéed greens (pb) (gif) 	4
Mixed leaf salad (pb) (gif) 	4.5

PUDDINGS




Sticky toffee pudding with vanilla ice cream & toffee sauce (v) (gif)	6.75
Apple & raspberry crumble with custard (v) or ice cream (pb) 	7.25
Churros, hot chocolate sauce & cinnamon (v)	7.25

VEGANUARY

A fresh start to the new year, with our delicious vegan options!
Try our tasty **plant-based dishes**, highlighted below.

Soup of the day with sourdough (v) or (pb) <i>Ask for today's option</i>	7
Tomato & red pepper houmous with crudités & toasted flat bread (pb)	8
Warm salad of tenderstem broccoli, crispy shallots & smoked paprika aioli (pb)	8
Tofu & sweet potato satay curry, toasted peanuts, coconut yoghurt & flatbread (pb)	13.5
Sourdough with balsamic vinegar & oil (pb)	4
Chips (pb) (gif)	4
Sautéed greens (pb) (gif)	4
Mixed leaf salad (pb) (gif)	4.5
Apple & raspberry crumble with ice cream (pb)	7.25

Looking for a delicious and guilt free meal? Check out our favourite **lighter options**, marked with 

BOOK YOUR EVENT WITH US

From intimate dinners to drink receptions, boardroom meetings, birthdays, and weddings, we'd love to help you plan and host the perfect occasion.

We're ideally situated for both weekend group hire and as a central meeting point during the week.

Well suited for all styles of function, our events team can tailor the space to your needs.

Enquire with us today.

Flexible Packages • No Hire Charges • Personal Service

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