

# INDULGE

BY CHEF MATEUSZ GAJOS

*at The Delyph*

FRIDAY AND SATURDAY  
EVENINGS

LAUNCHING 2 NOVEMBER 2024

# MENU

## STARTERS

SCALLOPS (gf) 17  
*bacon jam/ Brussel sprout leaves/ Jerusalem artichoke puree/ Chinese artichoke/  
Granny smith apple/ samphire*

CHAR SUI GLAZED PORK BELLY 15  
*diced black pudding/ apple puree/ Cider compressed apples*

CURED DUCK SALAD 12  
*plum/ croutons/ parmesan/ plum sauce*

BETROOT AND WELSH GOATS CHEESE TART (v) 10  
*red pepper reduction/ watercress/ balsamic dressing*

SALMON GRAVLAX 16  
*citrus dressing/ toasted brioche/ orange segments/ caviar/ rocket leaf*

ROASTED PUMPKIN SOUP (v)(vg) 7  
*pumpkin seeds/ in-house baked bread roll*

## MAINS

FILLET OF BEEF (gf) 36  
*creamed mashed potato/ celeriac remoulade/ oyster mushroom/ onion puree/roasted  
onion/ jus*

VENISON (gf) 36  
*potato pave/ carrot puree/ red cabbage/ wild mushrooms/ pickles carrot/ tender stem  
broccoli/ jus*

CHICKEN SUPREME (gf) 28  
*creamed mashed potato/ roasted celeriac/ lentil/ spinach/ tender stem broccoli/ celeriac  
crisp/ jus*

SEA BREAM (gf) 32  
*new potatoes/ red pepper/ artichoke/ pak choi/ tarragon sauce*

BETROOT RISOTTO (v)(vg)(gf) 22  
*roasted beetroot/ vegan Greek cheese/ roasted hazelnuts/ beetroot crisps*

## DESSERTS

RED WINE POACHED PEAR (v)(vg) 12  
*nutty vegan granola/ vanilla tofu cream/ vegan vanilla ice cream*

CINNAMON AND CARAMEL APPLE CHEESECAKE 10  
*caramel ice cream*

CHOCOLATE AND ORANGE TART (v) 10  
*rich chocolate ganache/ orange segments/ chocolate shard/ vanilla ice cream*

LEMON POSSET (v)(gf) 10  
*meringue/ blueberry compote/ vanilla ice cream*

CHOCOLATE BREAD AND BUTTER PUDDING (v) 10  
*raisin puree/ custard/ vanilla ice cream*

(V) = dish prepared with vegetarian ingredients  
(VG) = dish prepared with vegan friendly ingredients  
(GF) = Dish prepared with gluten free ingredients  
Prices are inclusive of VAT.