

Lunch & Early Evening Menu

To begin... Home-made crisps & nibbles. At your table... Freshly baked bread

Starters

Roast butternut squash soup, sage and onion muffin, toasted seeds, pumpkin seed oil (v)

Ham hock terrine, celeriac remoulade, caramelised apple puree

Heritage beetroot, horseradish cream cheese, candied walnuts (v)

Home cured salmon gravadlax, pickled cucumber, lemon crème fraiche, keta caviar

Smoked Gressingham duck breast, chicory, Earl Grey soaked raisins

Main courses

Roast free-range chicken supreme, tender stem broccoli, wild mushroom sauce, glazed fig
(Church Hill farm, Soanes family estate, Drifffield, Yorkshire)

Fillet of pan-fried sea bass, fennel and orange risotto, saffron cream

Pressing of lamb shoulder, mash potato, root vegetables, rosemary jus
(Burghley Estate, Stamford, Lincolnshire)

Tarragon gnocchi, roasted cauliflower, Italian cheese, grain mustard sauce (v)

30-day dry aged fillet of local beef, carrot fondant, truffle potato, Parma ham crisp
(£7.00 supplement)

Seasonal vegetables £3.95 per portion

Desserts

Iced mango parfait, coconut, pineapple crisp

Warm chocolate tranche, raspberry sorbet, pistachio (v)

Sticky toffee pudding, butterscotch sauce, banana ice cream (v)

Lemon, blackberry and almond layers, lemon curd, meringue, blackberry sorbet

Chef's selection of local & British cheese, home-made biscuits

Two courses £21.95 | Three Courses £26.95

Available **12.00pm-2.00pm** Tuesday – Saturday. **Early evenings 6.00-7.00pm** Tuesday - Friday

We are able to cater for specific dietary requirements, please speak to one of our team

The optional £0.99p on your bill will plant a fruit tree in the developing world to counterbalance the CO2 footprint and food waste of your meals and help end poverty.

Find out more visit: www.carbonfreedining.org/darleys

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Vegan/Vegetarian Menu

Starters

Heritage beetroot salad, roast figs, candied walnuts

Roast butternut squash soup, toasted seeds, pumpkin seed oil

Shredded jack fruit, Asian salad, roasted peanuts

Main courses

Ginger spiced organic tofu, pak choi, carrots, new potatoes, sesame & soy dressing

Roast cauliflower, raisin gel, curried cauliflower puree, pomegranate dressing

Roast root vegetables, mixed bean ragu, tender stem broccoli

Seasonal vegetables £3.95 per portion

Desserts

Banana crumble, vanilla ice cream

Raspberry & blackberry sorbet, fresh berries, candied zest

Roasted pineapple, coconut & lime gel, mango puree, pineapple crisp

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À la carte Menu

Starters

Roast butternut squash soup, croquette, toasted seeds, pumpkin seed oil (v) £8.75

Ham hock terrine, celeriac remoulade, caramelised apple puree £8.95

Heritage beetroot, horseradish cream cheese, candied walnuts (v) £8.75

Home cured salmon gravadlax, pickled cucumber, crème fraiche, keta caviar £8.95

Smoked Gressingham duck, glazed fig, chicory, Earl Grey soaked raisins, duck leg croquette £9.75

Pan seared scallops, sweetcorn puree, chorizo, charred baby corn £11.95

Main courses

Roast wild caught cod loin, curried cauliflower puree, pomegranate dressing, coriander foam £24.95
(Sustainably sourced, Marine Stewardship Council (MSC) certified)

30-day dry aged fillet of local beef, truffle mash, Parma ham crisp, red wine jus £28.95

Tarragon gnocchi, roasted cauliflower, Italian cheese, grain mustard sauce (v) £21.50

Loin of venison, braised red cabbage, parsnip and vanilla puree, blackberry, lemon thyme jus £26.50
(Deene Park, Corby, Northamptonshire)

Pan-fried fillets of sea bass, crab, fennel and orange risotto, saffron cream £23.95

Grilled lamb cannon, braised shoulder, roasted root vegetables, rosemary jus £26.50
(Burghley Estate, Stamford, Lincolnshire)

Wild mushroom arancini, roasted roots, goats' cheese, crispy sage, truffle oil (v) £21.50

Honey glazed Chantenay carrots, Steamed green vegetables,
Garlic roasted new potatoes. Olive oil mash, All £3.95 each

Desserts

White chocolate cremeaux, praline, dipped hazelnut, white chocolate shard £8.95

Sticky toffee pudding, caramelised banana, butterscotch sauce, banana ice cream £8.95

Raspberry Bakewell soufflé, toasted almonds, raspberry sorbet £8.95

Iced mango parfait, coconut, lime, mango gel, pineapple crisp £8.75

Assiette of chef's winter desserts £10.95

Chef's selection of six local & British cheeses, celery, chutney, grapes, home-made biscuits £11.95

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Sunday Lunch Menu

To begin... Home-made crisps & nibbles. At your table...Freshly baked bread

Starters

Jerusalem artichoke soup, sautéed wild mushrooms, sage & onion muffin (v)

Ham hock terrine, celeriac remoulade, caramelised apple puree

Heritage beetroot, horseradish cream cheese, candied walnuts

Home cured salmon gravadlax pickled cucumber, lemon crème fraiche, keta caviar

Smoked Gressingham duck breast, chicory, Earl Grey soaked raisins

Main courses

Traditional roast striploin of Derbyshire beef, beef dripping roast potatoes, Yorkshire pudding, pan jus

Loin of pork, mustard mash, braised red cabbage, honey glazed parsnips, crackling, red wine sauce

Wild mushroom arancini, roasted roots, goats' cheese, crispy sage, truffle oil (v)

Roast free-range chicken supreme, tender stem broccoli, lemon thyme jus, glazed fig
(Church Hill farm, Soanes family estate, Drifffield, Yorkshire)

Fillet of pan-fried sea bass, fennel and orange risotto, saffron cream

Roast lamb rump, garlic crushed new potatoes, carrots, kale, rosemary jus
(Burghley Estate, Stamford, Lincolnshire)

Tarragon gnocchi, roasted cauliflower, Italian cheese, grain mustard sauce (v)

Seasonal vegetables £3.95 per portion

Desserts

Iced mango parfait, coconut, pineapple crisp

Warm chocolate fondants, peanut mouse, praline wafer

Jam roly poly, strawberry compote, vanilla custard

Lemon, blackberry and almond layers, lemon curd, meringue, blackberry sorbet

Chef's Selection of local & British cheese, home-made biscuits

Two courses £25.00 | Three Courses £30.00 | Children under 10 £20.00

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Chef's selection of Local & British cheese

Dovedale blue

An award winning, deliciously soft, creamy mild blue cheese
(Hartington Creamery, Hartington, Derbyshire)

Peakland white

Creamy, crumbly, slightly salty white cheese similar to a good Cheshire or white Stilton
(Hartington Creamery, Hartington, Derbyshire)

Kidderton ash goat's cheese

A silky-smooth goats cheese coated and matured with ash for a distinctive finish that is furry and speckled
(Butlers farm, Lancashire)

Alex James No5,

A semi-soft, washed-rind cheese
The golden coloured rind is due to the cheese being washed in Somerset Cider.
(Somerset)

Gubbeen Farmhouse Cheese

Semi-soft cow's milk cheese with a pink & white crust.
The flavours are creamy with mushroom & nutty after tastes.
(Cork, Ireland)

Single Gloucester

Traditional semi-hard cheese
(Hunts court farm, Gloucester)

Selection of Port 50ml

Late bottle vintage port £4.70

Quinta Port £8.70

Vintage port £12.70

Selection of freshly ground coffee

All our hot beverages are served with Darley's hand-made petit fours

Cafetière £3.95, Americano £3.95, Cappuccino £3.95, Latté £3.95, Macchiato £2.15

Single espresso £2.15, Double Espresso £3.95, Cappuccino £3.95, Latté £3.95

Floater Coffee £4.95, Liqueur Coffee £7.25, Selection of Teas £ 3.95

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A taste of Darley's

Let our kitchen team take you on a culinary journey, utilising some of the
Finest, fresh local produce and seasonal ingredients.

Roast butternut squash soup, toasted seeds, pumpkin seed oil

Kelly's Patch Lightly Oaked Chardonnay – South East, Australia

Pan-seared scallop, sweetcorn puree, chorizo, charred baby corn

Running Duck Chenin/Sauvignon – Western Cape, South Africa

Home cured salmon gravadlax, pickled cucumber, lemon crème fraiche, keta caviar

Lawson Dry Hills, Riesling -Marlborough, New Zealand

Smoked Gressingham duck breast, glazed fig, chicory, Earl Grey soaked raisins, duck leg croquette

Trewa Vineyards, Carmenera – Valle Central, Chile

Shining Cliff gin and cucumber sorbet

(White Peak distillery, Ambergate, Derbyshire)

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Loin of venison, braised red cabbage, parsnip and vanilla puree, blackberry and lemon thyme jus

(Deene Park, Corby, Northamptonshire)

Made in Mendoza, Malbec - Argentina

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Jam Doughnut

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Iced mango parfait, coconut, lime, mango gel, pineapple crisp

Muscat de Beaumes de Venise – France

Cheese to share...

Celery, chutney, grapes, home-made biscuits

Six grapes Port – Portugal

Dovedale blue

An award winning, deliciously soft, creamy mild blue cheese

(Hartington Creamery, Hartington, Derbyshire)

Gubbeen Farmhouse Cheese

Semi-soft cow's milk cheese with a pink & white crust.

The flavours are creamy with mushroom & nutty after tastes.

(Cork, Ireland)

9 Course Tasting Menu | £59.00 | Wine Flight | £29.95

Available Tuesday-Saturday evening and must be taken by the entire table.

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Valentines Evening Menu

1

Canapes on arrival
Smoked duck, Earl Grey soaked raisins, *butter bean & red pepper, spiced crab*

2

Amuse Bouche
Jerusalem artichoke velouté, chive crème fraiche, lemon oil (v)

3

Heritage beetroot, horseradish cream cheese, candied walnuts (v)
~
Pan seared scallops, sweetcorn puree, chorizo, charred baby corn

4

30-day dry aged fillet of local beef, truffle mash, Parma ham crisp, red wine jus
~
Tarragon gnocchi, roasted cauliflower, Italian cheese, grain mustard sauce (v)

5

Jam Doughnut

6

Pink champagne, raspberry sorbet, passion fruit

7

Assiette of chocolate
Chocolate delice, chocolate fondant, white chocolate panna cotta

8

Selection of home-made petit fours

Tea/Coffee

£69.95 Per Person – Available 6.00pm – 9.00pm

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Valentines Lunch Menu

1

Canapes on arrival
Ham hock, apple & truffle, butter bean & red pepper, spiced crab

2

Amuse Bouche
Jerusalem artichoke velouté, chive crème fraiche, lemon oil (v)

3

Heritage beetroot, horseradish cream cheese, candied walnuts (v)
~
Home cured salmon gravadlax, pickled cucumber, crème fraiche, keta caviar
~
Ham hock terrine, celeriac remoulade, caramelised apple puree

4

Roast free-range chicken supreme, tender stem broccoli, wild mushroom sauce, glazed fig
(Church Hill farm, Soanes family estate, Driffield, Yorkshire)
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Fillet of pan-fried sea bass, fennel and orange risotto, saffron cream
~
Pressing of lamb shoulder, mash potato, root vegetables, rosemary jus
(Burghley Estate, Stamford, Lincolnshire)
~
Tarragon gnocchi, roasted cauliflower, Italian cheese, grain mustard sauce (v)

5

Assiette of chef's desserts to share
Iced mango parfait, warm chocolate tranche, lemon, blackberry and almond layers

6

Selection of home-made petit fours
Tea/Coffee

£39.95 Per Person – Available 12-2.00pm

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