

eight course vegetarian tasting menu

cauliflower velouté

dovedale blue | chive | almond

heritage beetroot

ricotta | walnut | parmesan sable

sesame & soy tofu

pak choi | sweet potato

cucumber sorbet

matcha | mint

parsnip textures

curried | roasted | pomegranate | quinoa

gnocchi

mushroom | leek | goats' cheese

pistachio

blackberries | yuzu yogurt | honeycomb

chocolate

hazelnut | salted caramel | lemon thyme

8 Courses £59.00

Availability – Wednesday – Thursday 6.30-8.30pm

Friday 6.30pm – 9.00pm

Saturday 6.00pm-9.00pm

We can 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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