

## 6 COURSE TASTING

£49.00

add wine flight £27.95

**cauliflower velouté** (gf available)  
dovedale blue | chive | almond

~Barbadillo Fino Pale Dry Sherry~

**hand dived scallop** (gf available)  
celeriac | apple | black pudding

~Chablis Domaine A. Geoffroy~

**chicken terrine** (gf)  
kohlrabi | lemon | lovage

~Perinitza Pinot Noir~

**cucumber sorbet**  
matcha | mint

**derbyshire lamb loin** (gf)  
minted pesto | courgette | feta

~Senorio de Arizaga Crianza Rioja~

**chocolate** (gf)  
salted caramel | hazelnut | lemon thyme

~ Stellar Organics Heaven on Earth ~

**Availability:**

Wednesday – Thursday 6.30-8.30pm

Friday 6.30pm – 9.00pm

Saturday 6.00pm-9.00pm

\*PLEASE NOTE: THE ENTIRE TABLE  
MUST DINE FROM THE SAME MENU.  
WE CAN CATER FOR SPECIFIC DIETARY REQUIREMENTS,  
PLEASE SPEAK TO ONE OF OUR TEAM.

## 8 COURSE TASTING

£59.00

add wine flight £29.95

**cauliflower velouté** (gf available)  
dovedale blue | chive | almond

~Barbadillo Fino Pale Dry Sherry~

**hand dived scallop** (gf available)  
celeriac | apple | black pudding

~Chablis Domaine A. Geoffroy~

**chicken terrine** (gf)  
kohlrabi | lemon | lovage

~Perinitza Pinot Noir~

**cucumber sorbet**  
matcha | mint

**monkfish**

curried parsnip | pomegranate | quinoa

~Goose Beret Marlborough Sauvignon Blanc~

**derbyshire lamb loin** (gf)  
minted pesto | courgette | feta

~Senorio de Arizaga Crianza Rioja~

**pistachio**

blackberries | yuzu yogurt | honeycomb

~Halfpenny Green English Rose~

**chocolate** (gf)

salted caramel | hazelnut | lemon thyme

~ Stellar Organics Heaven on Earth ~



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](http://www.carbonfreedining.org/darleys)

## SET DINNER

2 Courses £36.00 | 3 Courses £40.00

### STARTERS

**cauliflower velouté** (ve option) (gf available)  
dovedale blue | chive | almond

**scallop** (gf available)  
celeriac | apple | black pudding

**chicken terrine** (gf)  
kohlrabi | lemon | lovage

**heritage beetroot** (ve option) (gf available)  
ricotta | walnut | parmesan sable

### MAIN

**gnocchi** (v) (gf)  
mushroom | leek | goats' cheese

**monkfish**  
curried parsnip | pomegranate | quinoa

**derbyshire lamb loin** (gf)  
minted pesto | courgette | feta

**sesame & soy organic tofu** (ve) (gf)  
pak choi | sweet potato

**roast guinea fowl** (gf)  
truffle | oyster mushroom | ham

### SIDES

panaché vegetables / new potatoes £3.95

### DESSERT

**cheese** (gf available)  
celery | grapes | chutney

**pistachio**  
blackberries | yuzu yogurt | honeycomb

**pear** (ve option) (gf available)  
ginger parkin | panna cotta | date

**chocolate** (gf)  
salted caramel | hazelnut | lemon thyme