

8 COURSE VEGETARIAN TASTING

6 COURSE VEGETARIAN TASTING

£49.00

add wine flight £27.95

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

~Barbadillo Fino Pale Dry Sherry~

heritage beetroot (gf available)
ricotta | walnut | parmesan sable

~Perinitza Pinot Noir~

parsnip textures (gf)
curried | roasted | pomegranate | quinoa

~Mont Rocher Viognier~

cucumber sorbet (gf)
matcha | mint

gnocchi (gf)
mushroom | leek | goats' cheese

~Chablis Domaine Alain Geoffroy~

chocolate (gf)
hazelnut | salted caramel | lemon thyme

~Heaven on Earth Stellar Organics~

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.

£59.00

add wine flight £29.95

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

~Barbadillo Fino Pale Dry Sherry~

heritage beetroot (gf available)
ricotta | walnut | parmesan sable

~Perinitza Pinot Noir~

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

~Ramier Merlot~

cucumber sorbet (gf)
matcha | mint

parsnip textures (gf)
curried | roasted | pomegranate | quinoa

~Mont Rocher Viognier~

gnocchi (gf)
mushroom | leek | goats' cheese

~Chablis Domaine Alain Geoffroy~

pistachio
blackberries | yuzu yogurt | honeycomb

~Halfpenny Green English Rose~

chocolate (gf)
hazelnut | salted caramel | lemon thyme

~Heaven on Earth Stellar Organics~



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

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