

8 COURSE VEGETARIAN TASTING

6 COURSE VEGETARIAN TASTING

£49.00

add wine flight £27.95

pumpkin velouté (gf available)
spiced crumpet | toasted seeds | pumpkin oil

~Mont Rocher Viognier~

A light and rich wine offering a slight sweetness to compliment the oil and spice in the dish

fig (ve option)(gf)
beetroot | walnut | goats' cheese

~Halfpenny Green Anson's Vale~

A crisp and refreshing dry white from Staffordshire, a perfect foil for the fruit and savoury flavours in the dish

cauliflower textures (gf)
curried | roasted | pomegranate

~Walt Riesling~

The crisp citrus and lime on the palate will refresh the taste buds before another forkful of the tasty dish

orange & bay leaf sorbet
shining cliff gin

gnocchi (v)(gf)
sage | chestnuts | sprouts

~Kelly's Patch Chardonnay~

Very slightly oaked, this well structured wine will marry well with the savoury flavours Chef has created for you

chocolate (gf)
kirsch cherry | pistachio

~Chapoutier Banyuls~

The only wine to offer with dark chocolate, and its red! The sweetish fruit and cocoa hints on the palate balance impeccably with the dish, awesome!

Availability:

Wednesday – Thursday 6.30-8.30pm

Friday 6.30pm – 9.00pm

Saturday 5.00pm-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

pumpkin velouté (gf available)
spiced crumpet | toasted seeds | pumpkin oil

~Mont Rocher Viognier~

A light and rich wine offering a slight sweetness to compliment the oil and spice in the dish

fig (v option)(gf)
beetroot | walnut | goats' cheese

~Halfpenny Green Anson's Vale~

A crisp and refreshing dry white from Staffordshire, a perfect foil for the fruit and savoury flavours in the dish

salt baked celeriac (ve)(gf)
pickled trumpets | apple | dates | truffle

~The Liberator Francophile Syrah~

Savoury fruit suits the apple and dates, its full bodied style is a foil for the pickled trumpets

orange & bay leaf sorbet
shining cliff gin

cauliflower textures (gf)
curried | roasted | pomegranate

~Walt Riesling~

The crisp citrus and lime on the palate will refresh the taste buds before another forkful of the tasty dish

gnocchi (v)(gf)
sage | chestnuts | sprouts

~Kelly's Patch Chardonnay~

Very slightly oaked, this well structured wine will marry well with the savoury flavours Chef has created for you

mulled pear (ve option)(gf)
granola | cinnamon parfait

~Torres Santa Digna Gewurztraminer~

The cinnamon, and the spiciness of the wine are a match made 'in the kitchen.' The pear will be impressed!

chocolate (gf)
kirsch cherry | pistachio

~Chapoutier Banyuls~

The only wine to offer with dark chocolate, and its red! The sweetish fruit and cocoa hints on the palate balance impeccably with the dish, awesome!



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

pumpkin velouté (gf available)
spiced crumpet | toasted seeds | pumpkin oil

duck terrine (gf available)
clementine | linseed | fennel

scallop (gf)
chorizo jam | corn textures

fig (ve option)(gf)
beetroot | walnut | goats' cheese

MAIN

goose (gf)
pickled red cabbage | salsify | blackberries

halibut (gf)
curried cauliflower | pomegranate | coriander

salt baked celeriac (ve) (gf)
pickled trumpets | apple | dates | truffle

gnocchi (v)(gf)
sage | chestnuts | sprouts

roast pheasant
pearl barley | parsnip | black pudding

SIDES

panaché vegetables / new potatoes £3.95

DESSERT

cheese (gf available)
celery | grapes | chutney

orange cake (v)
ginger | honeycomb | yogurt

mulled pear (gf available)
granola | cinnamon parfait

chocolate (gf)
kirsch cherry | pistachio