

## 8 COURSE TASTING

£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

**scallop** (gf)  
chorizo jam | corn textures

~Senorio de Arizaga Rioja Crianza~

Yes red with fish! The vanilla / oak nuances compliment the scallop and counterbalance the chorizo

**pig cheek** (gf available)  
celeriac | black pudding | apple

~Liberator Francophile Syrah~

Savoury fruit suits the apple and pork, its full bodied style is a foil for the black pudding

**orange & bay leaf sorbet**  
shining cliff gin

**halibut** (gf)

curried cauliflower | pomegranate | coriander

~Walt Riesling~

The crisp citrus/lime flavoured wine is perfect for the halibut cooked in lime, and refreshes the palate after a taste of the curried cauliflower

**goose** (gf)

pickled red cabbage | salsify | blackberries

~Santa Alba Reserve Pinot Noir~

The berry fruit of the Pinot Noir matches the fruit in the dish, the awesome flavour is balanced by the goose and pickled cabbage

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

~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 it is 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](http://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

## 6 COURSE 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

**scallop** (gf)  
chorizo jam | corn textures

~Senorio de Arizaga Rioja Crianza~

Yes red with fish! The vanilla / oak nuances compliment the scallop and counterbalance the chorizo

**pig cheek** (gf available)  
celeriac | black pudding | apple

~Liberator Francophile Syrah~

Savoury fruit suits the apple and pork, its full bodied style is a foil for the black pudding

**orange & bay leaf sorbet**  
shining cliff gin

**goose** (gf)

pickled red cabbage | salsify | blackberries

~Santa Alba Reserve Pinot Noir~

The berry fruit of the Pinot Noir matches the fruit in the dish, the awesome flavour is balanced by the goose and pickled cabbage

**chocolate** (gf)  
kirsch cherry | pistachio

~Chapoutier Banyuls~

The only wine to offer with dark chocolate, and it is 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.