

8 COURSE VEGETARIAN TASTING

6 COURSE VEGETARIAN TASTING

£49.00

heirloom tomato (gf)
pickled shallot | gazpacho

grilled asparagus (gf)
lavender ratatouille | goats curd | red pepper gel

truffled polenta (gf)
king oyster | courgette

heritage beetroot
dorstone ash | barley

cauliflower steak (gfa)
harissa | chickpea ragu

peach cobbler (gfa)
mango | peach & basil sorbet | spiced shortbread

£59.00

heirloom tomato (gf)
pickled shallot | gazpacho

grilled asparagus (gf)
lavender ratatouille | goats curd | red pepper gel

glazed tofu (gf)
sweet potato | honey | soy | ginger

truffled polenta (gf)
king oyster | courgette

heritage beetroot
dorstone ash | barley

cauliflower steak (gfa)
harissa | chickpea ragu

lemon & white chocolate (gf)
rhubarb | raspberries

peach cobbler (gfa)
mango | peach & basil sorbet | spiced shortbread

SET DINNER

2 Courses £36.00 | 3 Courses £40.00

STARTERS

heritage tomato (ve) (gfa)
pickled shallot | gazpacho

pan-seared scallop
pea puree | black pudding | apple

smoked duck (gf)
cherry | candied walnut | sumac

grilled asparagus (v gf)
lavender ratatouille | goats curd | red pepper gel

MAIN

derbyshire beef (gfa)
cauliflower | black garlic | edamame

halibut (gf)
cornish mussels | kohlrabi | darley abbey cider

heritage beetroot (v)
dorstone ash | barley

grilled cauliflower (ve gfa)
harissa | chickpea ragu

roast guinea fowl
courgette | prosciutto agnolotti | romesco sauce

DESSERT

british cheese selection (gfa)
celery | grapes | chutney | crackers

strawberries & cream (v) (gfa)
blackcurrant | meringue | pistachio

lemon & white chocolate (gf)
rhubarb | raspberries

salted caramel tart (v)
Fudge Brownie | Pecan

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.



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