

DARLEYS

FINE DINING RESTAURANT

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TASTING & SET

8 COURSE TASTING

£65.00

add wine flight **£45.00**

heritage tomato (ve) (gfa)

pickled shallot | gazpacho

~3 passo chardonnay~

fresh and fragrant with great structure and smoothness. delicate and aromatic aftertaste sommelier wine awards 2020, wine of italy

pan-seared scallop

pea puree | black pudding | apple

~altozano tempranillo syrah~

pronounced aromas of ripe brambles and warm spice. vibrant flavours of juicy red cherries and ripe plums are complemented by soft vanilla characters. wine of spain

smoked duck (gf)

cherry | candied walnut | sumac

~domaine la serre picpoul de pinet~

with a delicate nose of exotic fruit and white flowers lifted with remarkably fresh acidity and just a hint of saltiness on the finish. wine of france

grilled asparagus (v) (gf)

lavender ratatouille | goats curd | red pepper gel

~chapel down vineyard bacchus~

the warm summer of 2013 shines through giving intense aromas of grapefruit, gooseberries and freshly cut grass. fresh with green apple and nettles flavours leaving a clean, crisp finish. wine of kent, england

halibut (gf)

cornish mussels | kohlrabi | darley abbey cider

~healy & gray 'private cellar' chardonnay viognier~

chardonnay is complemented here by viognier's floral aromas, and the union of the two grapes produces a weighty wine that shows lavender and apricot aspects. wine of south africa

derbyshire beef (gfa)

cauliflower | black garlic | edamame

~chianti classico 'la foglia'~

a robust wine an intense, ruby-red colour, the nose shows violet, bramble fruit and oak spice, the palate is rustic yet smooth on the finish. wine of italy

lemon & white chocolate (gf)

rhubarb | raspberries

~riesling, arthur metz, vin d'alsace, wine of france~

aromas of orange, mandarin and mineral notes. fresh and well-bodied

peach cobbler (vea gfa)

mango | peach & basil sorbet | spiced shortbread

~boschendal reserve collection late harvest ~

legendary dessert wine delights with aromas of caramel, toffee and turkish delight. the natural acidity beautifully balances the sweetness, leaving a very elegant and persistent finish

SET DINNER

2 Courses **£36.00** | 3 Courses **£40.00**

STARTERS

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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)

golden cross | 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

6 COURSE TASTING

£55.00

add wine flight **£35.00**

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Availability:

Wednesday – Thursday 6.30-8.30pm

Friday 6.30pm – 9.00pm

Saturday 6.00pm-9.00pm

Set Menu Not Available Saturday

*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