

DARLEYS

FINE DINING RESTAURANT

DARLEYS

FINE DINING RESTAURANT



DARLEYSRESTAURANT



DARLEYSRESTAURANTDERBY

WWW.DARLEYS.COM

VEGETARIAN TASTING & SET

8 COURSE VEGETARIAN TASTING

6 COURSE VEGETARIAN TASTING

£49.00

add wine flight **£35.00**

heirloom tomato (gf)

pickled shallot | gazpacho

~pinot grigio~

really well-made pinot grigio with all the light subtle characteristics - aromas of white fruits lead to apple, melon, and citrus flavours
wine of romania.

grilled asparagus (gf)

lavender ratatouille | goats curd | red pepper gel

~via alta chardonnay reserva~

a fresh, tropical fruit flavoured chardonnay. this wine displays lots of refreshing citrus acidity to give a great lift on the palate. wine of chile

truffled polenta (gf)

king oyster | courgette

~baron phillipe de rothschild viognier~

this reliable and characterful viognier possesses a pretty nose of apricot, citrus and white peach mingled with a subtle floral character.
wine of south france

heritage beetroot

golden cross | barley

~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

cauliflower steak (gfa)

harissa | chickpea ragu

~cylces gladiator 'old vine' zinfandel~

expressive varietal aromas of raspberry, cedar and briar root. lush flavours of black cherry, mocha and exotic spices. wine of usa.

peach cobbler (gfa)

mango | peach & basil sorbet | spiced shortbread

~boschental 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

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.**

£59.00

add wine flight **£45.00**

heirloom tomato (gf)

pickled shallot | gazpacho

~pinot grigio~

really well-made pinot grigio with all the light subtle characteristics - aromas of white fruits lead to apple, melon, and citrus flavours
wine of romania.

grilled asparagus (gf)

lavender ratatouille | goats curd | red pepper gel

~via alta chardonnay reserva~

a fresh, tropical fruit flavoured chardonnay. this wine displays lots of refreshing citrus acidity to give a great lift on the palate. wine of chile

glazed tofu (gf)

sweet potato | honey | soy | ginger

~via alta cabernet sauvignon~

a deep-coloured, rich blackcurrant flavoured cabernet sauvignon. this wine has a long finish with a hint of mint. wine of chile.

truffled polenta (gf)

king oyster | courgette

~baron phillipe de rothschild viognier~

this reliable and characterful viognier possesses a pretty nose of apricot, citrus and white peach mingled with a subtle floral character.
wine of south france

heritage beetroot

golden cross | barley

~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

cauliflower steak (gfa)

harissa | chickpea ragu

~cylces gladiator 'old vine' zinfandel~

expressive varietal aromas of raspberry, cedar and briar root. lush flavours of black cherry, mocha and exotic spices. wine of usa.

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 (gfa)

mango | peach & basil sorbet | spiced shortbread

~boschental 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

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)

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



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