

# DARLEYS

FINE DINING RESTAURANT

*lunch & early evening*  
£35

## ROAST BUTTERNUT SQUASH VELOUTÉ

crispy sage | pumpkin oil | pine nuts

## CORNISH CRAB

sweetcorn | avocado | wasabi

## CHICKEN & QUAIL TERRINE

prune | armagnac | turnip

## BARBECUED TENDER STEM BROCCOLI

maitake | mooli | lovage | miso

## SLOW BRAISED BEEF SHIN

cauliflower | black garlic | fondant

## CORNISH COD

brown shrimp | XO | leek | artichoke

## SCOTTISH LOIN OF VENISON

red cabbage | carrot | blackberry

## HERITAGE BEETROOT

golden cross | barley

## SALT BAKED CELERIAC

apple | nero di toscano | trompette

## ROAST PHEASANT

pumpkin | bhuna onions | mint | yoghurt

## EARL GREY PEAR

fig | cardamon | meringue

## BLACKBERRY & PISTACHIO BAKEWELL

cornish clotted cream

## CHOCOLATE MARQUISE

blood orange | caramelised white chocolate

## BRITISH CHEESE SELECTION

celery | grapes | chutney | crackers

*early evening available - 5-5.30pm*  
*wednesday & thursday*

*tasting*  
£69

## ROAST BUTTERNUT SQUASH VELOUTÉ

sage | pumpkin oil | pine nuts

## PAN SEARED CORNISH SCALLOP

sweet potato | ginger | black vinegar

## SMOKED GRESSINGHAM DUCK

pear | candied walnuts | sumac

## LINE CAUGHT HALIBUT

cornish mussels | kohlrabi | darley abbey cider

## AGED DERBYSHIRE BEEF SIRLOIN

cauliflower | black garlic | edamame

(add sliced fresh black autumn truffle £12.50)

## EARL GREY PEAR

fig | cardamon | meringue

## CHOCOLATE MARQUISE

blood orange | caramelised white chocolate

*tasting wine option £45*

*additional cheese course £10*

## BATH SOFT

pecan | truffle honey | damson

**available 12-1.30pm**

**5pm onwards**

*with a focus on seasonal, fresh, local produce, our menus can change daily*

*a discretionary 12.5% service charge will be added to your final bill,  
prices are inclusive of VAT*

*dinner*  
£45

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maitake | mooli | lovage | miso

## SMOKED GRESSINGHAM DUCK

pear | candied walnuts | sumac

## PAN SEARED SCALLOP

sweet potato | ginger | black vinegar gel

## ROAST BUTTERNUT SQUASH VELOUTÉ

crispy sage | pumpkin oil | pine nut

## AGED DERBYSHIRE BEEF SIRLOIN

cauliflower | black garlic | edamame

## NEWLYN HARBOUR MONKFISH

chorizo | corn | romesco sauce

## ROSEMARY & LEMON POLENTA

truffle | courgette | morel

## HERITAGE BEETROOT

golden cross | barley

## CHOCOLATE MARQUISE

blood orange | caramelised white chocolate

## BRITISH CHEESE SELECTION

celery | grapes | chutney | crackers

## EARL GREY PEAR

fig | cardamon | meringue

## APPLE

spiced cake | brown bread ice cream | cranberry | hazelnut