

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 SCALLOP

parsnip | yuzu kosho | pomegranate

LEEK & POTATO

cornish yarg | truffle

CORNISH BRILL

dulse | clams | darley abbey cider

(add caviar £10)

ROAST DUCK BREAST

confit leg | damson | salsify

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

BARBECUED TENDER STEM BROCCOLI

maitake | mooli | lovage | miso

CHICKEN & QUAIL PRESSING

prune | armagnac | chicken liver | turnip

PAN SEARED SCALLOP

parsnip | yuzu kosho | pomegranate

ROAST BUTTERNUT SQUASH VELOUTÉ

crispy sage | pumpkin oil | pine nut

AGED DERBYSHIRE BEEF SIRLOIN

cauliflower | black garlic | edamame

CORNISH BRILL

dulse | clams | darley abbey cider

(add caviar £10)

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