

DARLEYS

FINE DINING RESTAURANT

fixed price

mains

AGEDASHI TOFU

dashi | pickled shimeji | shitake | yuzu | miso rice dumpling

CORNISH MACKEREL

borlotti bean cassoulet | lilliput caper | shrimp beurre noisette

PACKINGTON CHICKEN BREAST

wild mushroom | pearl barley | tarragon

BUTTERNUT SQUASH WELLINGTON

vegan sausage mix | polenta | cranberries | baby vegetables

GLAZED DUCK BREAST

sumac | braised red cabbage | fondant potato | griottine
cherry

sides

BRAISED RED CABBAGE

CRISPY JERUSALEM ARTICHOKES

toasted almonds | ajo blanco

BUTTERED BRUSSELS

chestnuts

KOFFMAN CABBAGE

shallots | smoked bacon | baby onion | cream

POMME PUREE

6.00

lunch

2 courses £29 | 3 courses £38

dinner

2 courses £31 | 3 courses £40

to begin

SELECTION OF ARTISAN BREAD

cultured butter

starters

CHICKEN LIVER PARFAIT

caramelised shallot | orange | poppy seed | waffle

CAULIFLOWER VELOUTE

pear | walnut | cote hill blue

PACKINGTON PORK BELLY

cucumber | beetroot | horseradish | nasturtiums

SMOKED HADDOCK RISOTTO

poached quail egg | aged parmesan | baby spinach
tarragon

MELANGE OF WARM ROASTED HERITAGE AUTUMNAL VEGETABLES

goats curd | dukkah | espilette | hazelnut

desserts

PEAR & PARK VIEW HONEY TART

chocolate cremeaux | pear sorbet | honeycomb tuille
pear jelly

CLEMENTINE CRÈME BRULEE

pistachio & cranberry biscotti

RICE PUDDING

cinnamon | balsamic fig | miso & ginger ice cream
(served 'warm' not hot)

SELECTION OF BRITISH CHEESE

chutney | quince | walnut ketchup | biscuits
£5 Supplement

wednesday to friday

12:30 - 14:30

18:00 - 20:30

saturday

12:30-14:30

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

a discretionary 10% service charge will be added to your final bill, prices are inclusive of VAT