

DARLEYS

FINE DINING RESTAURANT

fixed price

to begin

SELECTION OF ARTISAN BREAD
whipped butter

starters

CHICKEN LIVER PARFAIT
OR VEGETARIAN WENSLEYDALE & CRANBERRY
caramelised shallot | orange | poppy seed | waffle

SWEET POTATO AND ANCHO CHILLI VELOUTE
mango pickle | kohlrabi bhaji

GAME TERRINE
candied apple | piccalilli | quince | cornichon | pickled
walnut | croute

G1 CURED CHALK FARM TROUT
pickled lemon | compressed cucumber | tonic | dill mayo

WILD MUSHROOM GNOCCHI
mushroom ketchup | whey emulsion | aged parmesan

mains

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

NEWLYIN HARBOUR COD
cassoulet | mussels | sauternes | dulse

BALLOTINE OF NORFOLK TURKEY
smoked bacon | chestnut farce | sprout, potato and carrot
squeak

BUTTERNUT SQUASH WELLINGTON
vegan sausage mix | polenta | cranberries | baby vegetables |
almonds

BRAISED DERBYSHIRE BEEF PITHIVIER
caramelised shallot | vichy carrot | dauphinoise | bordelaise
sauce

sides

BRAISED RED CABBAGE

CRISPY JERUSALEM ARTICHOKES
confit garlic | rosemary

BUTTERED BRUSSELS
chestnuts

KOFFMAN CABBAGE
shallots | smoked bacon | baby onion | cream

POMME PUREE

6.00

lunch

3 courses £40

dinner

3 courses £45

desserts

FIG AND FRANGIPANE TART
orange mascarpone | gingerbread crumble

WARM WINTER SPICED RICE PUDDING
balsamic pears | miso & ginger ice cream | pear crisp

TRADITIONAL CHRISTMAS PUDDING
prune & armagnac anglaise | candied nuts

SELECTION OF BRITISH CHEESE
chutney | quince | walnut ketchup | biscuits
£5 supplement

CLEMENTINE CRÈME BRULEE
pistachio & cranberry biscotti

wednesday to saturday
12:30 - 14:30

wednesday and friday
18:00 - 20:30

*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*