

DARLEYS

FINE DINING RESTAURANT

tasting

£80

house snacks

GOUGÈRE BUN

cheese custard | porter gel

CAULIFLOWER VELOUTE

cauliflower | cote hill blue | pear | walnut

OLD BAY FISHCAKE

spiced cod | capers | tartar

G1 CURED CHALK FARM TROUT

pickled lemon | compressed cucumber | tonic | dill mayo

CHICKEN LIVER PARFAIT

caramelised shallot | orange | poppy seed | waffle

NEWLYN HARBOUR COD

cassoulet | mussels | sauternes | dulse

DERBYSHIRE BEEF

caramelised shallot | confit baby carrot | piccolo parsnip | truffle pomme purée

Palate Cleanser

WARM RICE PUDDING

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

FIG AND FRANGIPANE TART

mascarpone | gingerbread crumble

OPTIONAL CHEESE COURSE £12.50

wine flight option £55

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

wednesday to saturday

12:30 - 14:30 & 18:00 - 20:00