

DARLEYS

FINE DINING RESTAURANT

a la carte

mains

AGEDASHI TOFU 23.00

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

BALLOTINE OF NORFOLK TURKEY 25.00

smoked bacon | chestnut farce | sprout, potato and carrot squeak | pan jus

BUTTERNUT SQUASH WELLINGTON 23.00

vegan sausage mix | polenta | cranberries | baby vegetables | almonds

GLAZED DUCK BREAST 28.00

sumac | braised red cabbage | fondant potato | griottine cherry

NEWLYN HARBOUR COD 28.00

cassoulet | mussels | sauternes | dulse

DERBYSHIRE BEEF 34.00

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

sides

BRAISED RED CABBAGE

juniper berry | green peppercorn

CRISPY JERUSALEM ARTICHOKEs

confit garlic | rosemary

BUTTERED BRUSSELS

chestnuts

KOFFMAN CABBAGE

shallots | smoked bacon | baby onion | cream

POMME PUREE

buttered & seasoned

6.00

to begin

HOUSE SNACK

SELECTION OF ARTISAN BREADS

whipped butter

starters

CHICKEN LIVER PARFAIT 11.00

OR VEGETARIAN WENSLEYDALE & CRANBERRY

caramelised shallot | orange | poppy seed | waffle

SWEET POTATO AND ANCHO CHILLI VELOUTE 10.00

mango pickle | kohlrabi bhaji

WILD MUSHROOM GNOCCHI 11.00

mushroom ketchup | whey emulsion | aged parmesan

GAME TERRINE 12.50

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

G1 CURED CHALK FARM TROUT 12.50

pickled lemon | compressed cucumber | tonic | dill mayo

HERITAGE BEETROOT 10.50

kidderton ash goats cheese | beetroot tuille | balsamic

desserts

FIG AND FRANGIPANE TART 11.50

mascarpone | gingerbread crumble

CRANBERRY & MORELLO CHERRY CREMEAUX 11.50

yuzu gel | vanilla sable biscuit

CHOCOLATE FONDANT SINGLE ORIGIN WEISS 72% 12.50

liquorice ice cream | damson jelly

please allow 15-20 minutes to bake

SELECTION OF BRITISH CHEESE 15.00

quince | chutney | walnut ketchup | biscuits

WARM WINTER SPICED RICE PUDDING £11.50

balsamic pears | miso & ginger ice cream | pear crisp

TRADITIONAL CHRISTMAS PUDDING £12.00

prune % armagnac anglaise | candied nuts

wednesday to saturday

12:30 - 14:30

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