

# DARLEYS

FINE DINING RESTAURANT

*lunch*  
£35

## SHINING CLIFF CURED SEA TROUT

cucumber | horseradish | buttermilk | dill

## DUCK RILLETTE

squash | kumquat | pain d'epice

## SPICED PUMPKIN VELOUTE

sage | pumpkin oil | toasted seeds

## HERITAGE CARROT

satay | peanut | black sesame | coconut

## ROAST PHEASANT

red lentil dahl | piccolo | coriander | yoghurt

## CORNISH COD

hen of the woods | chicken skin | N25 Umami

## GNOCCHI

chestnut | celeriac | sage

## SLOW BRAISED BEEF SHIN

bone marrow | pickled girolle | bacon

## SCOTTISH LOIN OF VENISON

heritage beetroot | smoked chocolate | ragu

## KING OYSTER MUSHROOM

polenta | truffle

## BRITISH CHEESE SELECTION

celery | grapes | chutney | crackers

## MULLED PEAR BAKEWELL

christmas pudding ice cream

## CHOCOLATE

barley | malt | cocoa nib

## CLEMENTINE

jamaican gingerbread | ginger cream | chia

*tasting*  
£69

## SPICED PUMPKIN VELOUTE

pumpkin oil | sage | toasted seeds

## PAN SEARED SCALLOP

yuzu kosho | parsnip | pomegranate

## LEEK

truffle | cornish yarg | potato

## CORNISH BRILL

clams | dulce | darley abbey cider

(add caviar £10)

## GLAZED DUCK BREAST

confit leg | mulled wine salsify | cranberry

## CLEMENTINE

jamaican gingerbread | ginger cream | chia

## CHOCOLATE

barley | malt | cocoa nib

*tasting wine option £49*

*additional cheese course £10*

## BATH SOFT

pecan | truffle honey | damson

**available 12-1.30pm**  
**5pm onwards**

*dinner*  
£45

## DUCK RILLETTE

foie gras | squash | kumquat | pain d'epice

## PAN SEARED SCALLOP

yuzu kosho | parsnip | pomegranate

## HERITAGE CARROT

satay | peanut | black sesame | coconut

## SPICED PUMPKIN VELOUTE

pumpkin oil | sage | toasted seeds

## ROAST PHEASANT

red lentil dhal | piccolo | coriander | yogurt

## SIRLOIN OF BEEF

braised shin | bone marrow | pickled girolles | bacon

## CORNISH BRILL

clams | dulce | darley abbey cider

## KING OYSTER MUSHROOM

polenta | truffle

## BARBECUED CELERIAC

chestnut | apple | sage

## CORNISH COD

verjus | golden raisins | nori | baby leek

## CLEMENTINE

jamaican gingerbread | ginger cream | chia

## BRITISH CHEESE SELECTION

celery | grapes | chutney | crackers

## CHOCOLATE

barley | malt | cocoa nib

## APPLE

spiced cake | christmas pudding ice cream | cranberry | hazelnut

*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*