

DARLEY MILL BREAKFAST
(SERVED 9.30AM – 11.30 AM. NOT AVAILABLE ON SUNDAYS)

Premium pork sausage, rindless cured back bacon, Yorkshire black pudding, tomato, field mushroom and choice of free range egg. Served with butter and toast.
£6.25 (g)

A choice of toasted English muffin or two slices of toast served with butter and preserve.
£1.75

Half toasted muffin with free range scrambled egg and Ramus smoked salmon.
£4.95

Muffin Benedict - slice of Yorkshire Ham dressed with a poached free range egg and glazed with Hollandaise sauce.
£4.75

Breakfast muffin filled with a choice of either rindless bacon or Premium pork sausage. Served with free range fried egg.
£3.95

Free range scrambled egg, served on toasted whole meal bread
£3.50 (v)

The Darley Rarebit - with mature cheddar flavoured with Yorkshire Ale, English mustard and Worcester sauce, topped with cured crispy bacon - simply delicious!
£3.95

Choice of rindless bacon or Premium pork sausage in a bread bap.
£3.45

THE BAKERY

Home baked scones with butter and preserve
Fruit **£1.70**
Wensleydale Cheese **£1.75**
Wholemeal Date and Walnut **£1.80**

Home baked Muffins
Assorted flavours **£1.65**

Choice of Danish Pastries
(assorted selection) **£1.80**

Toasted teacake
with butter and choice of preserve. **£1.95**

SUNDAY ROAST

Traditional roast with all the trimmings.

Available every Sunday 12 - 3. See Specials board for details.

£7.95 per person

LUNCH MENU
(SERVED 11.30 AM – 3.30 PM.)

STARTERS

Homemade soup of the day made from fresh local produce - served with freshly baked bread and butter.
£3.75

Chicken & Duck liver pate, presented with toasted brioche and homemade cumberland sauce.
£4.50 (g)

Ramus Scottish smoked salmon, simply served sprinkled with cracked black pepper, lemon garnish, a herb oil salad and crispy wholemeal baguette.
£5.25 (g)

Darley Mill Traditional Prawn Cocktail with crispy iceberg lettuce, north Atlantic prawns and smooth marie rose sauce- served with brown bread and butter
£4.95 (g)

Breaded Brie deep fried resting on a tomato and basil chutney. Served with toasted sliced baguette.
£4.95 (v)

MAIN COURSES

Traditional Cottage Pie - only the finest steak mince and country fresh vegetables cooked in a rich gravy topped with creamy mashed potato and smoked Swaledale cheese. Served with a selection of market fresh vegetables.
£6.95 (g)

Pan roasted locally reared free range chicken breast on cream leeks and smoked bacon, finished with a rosemary red wine jus. Served with a selection of market fresh vegetables.
£8.95 (g)

Stefano's true Italian lasagne Verdi - layers of rich bolognaise and creamy béchamel sauce topped with mozzarella and cheddar cheese. Served with tossed leaves and crispy garlic bread.
£6.25

Fish and Chips - freshly caught haddock fillet coated in homemade Yorkshire ale batter served with double cooked chips and traditional mushy peas.
£6.95

Darley Fishermans pie with salmon, haddock and tuna in a creamy white sauce topped with mashed potato and cheddar cheese. Served with a selection of market fresh vegetables.
£6.95

Autumn and Winter vegetable gratin - layers of butternut squash, aubergine, mixed peppers and fennel, bound in a rich tomato sauce and topped with crispy cheddar mash.
£5.75 (v)

Beef and Ale Stew with rosemary and thyme dumplings. Served with a selection of market fresh vegetables.
£6.95

SALADS

(All gluten free)
Dry cured crispy bacon, avocado and toasted pine kernels with Yorkshire blue cheese dressing.
£5.75

Local Free range chicken strips sautéed with crunchy red pepper. Honey and whole grain mustard dressing.
£6.75

Pan seared tender strips of peppered sirloin beef, red onion and sun blushed cherry tomatoes with a Dijon mustard dressing.
£6.95

Daily delivered, market fresh traditional tossed salad with tomatoes, cucumber, peppers, red onion, extra virgin olive oil and lemon drizzle.
£4.25 (v)

Succulent North Atlantic Prawn salad smothered in tangy Marie Rose dressing.
£6.95

HOT SANDWICHES

Served in a choice of white or brown baguette with double cooked chips and salad.

Hot Sirloin steak with fried onions.
£6.95

Pan fried free range chicken strips, topped with mushrooms.
£6.50

Roasted Provençal vegetables with goats cheese.
£5.25 (v)

Rindless cured back bacon topped with melted brie and sliced tomato
£6.25

COLD SANDWICHES

Served in a choice of white or granary bread with Yorkshire crisps and salad.

Award winning Fountains gold cheddar cheese with pickle **£4.65(v)**
Chicken and lemon mayonnaise **£4.95**
Free range egg and watercress **£3.95(v)**
Local Ham and whole grain mustard **£4.25**
Prawn Marie Rose **£4.95**
Roast Beef and Horseradish **£4.95**
Smoked Salmon and cucumber **£5.25**
Tuna Mayonnaise **£4.75**

SIDE ORDERS

Portion of double cooked chips **£1.50**

HOME BAKED JACKET POTATOES

Served with a salad garnish (All gluten free)

Simply Butter **£3.25(v)**
Award winning Fountains gold Cheddar Cheese **£4.25(v)**
Creamy garlic mushrooms **£4.25(v)**
Tuna Mayonnaise **£4.75**
Rich Bolognaise sauce **£4.95**
Prawn Marie Rose **£4.95**
Chilli con carne **£4.95**

DESSERTS

Apple and berry crumble with lashings of traditional home made vanilla custard.
£4.25

Crème Brulee with shortbread fingers.
£4.25 (g)

Hot sticky toffee pudding served with butterscotch sauce and vanilla ice cream
£4.25

Butterscotch cheesecake served with vanilla anglais
£4.25

Three scoops of assorted luxury ice cream - ask us for the flavours available.
£4.25

Hot chocolate and orange sponge served with chocolate sauce and cream.
£4.25

THE PATISSERIE

(SUBJECT TO AVAILABILITY)

Chocolate Rocky Road Pie **£2.75**
Bakewell Tart **£2.75**
Yorkshire Carrot cake **£2.75**
Traditional Yorkshire Fruit Cake **£2.75**
Victoria Sponge Cake **£2.75**
Traditional Parkin **£1.95**

DAILY SPECIALS ALSO AVAILABLE

DARLEY MILL AFTERNOON TEA

Choice of finger sandwiches - ham, cheese, tuna or egg.

Choice of scone with clotted cream and preserve
Yorkshire fruit cake and Wensleydale Cheese

Pot of freshly brewed Yorkshire tea or cafetiere of fresh coffee

£7.95 per person

SOME OF OUR LOCAL SUPPLIERS

RAMUS SEAFOODS - KINGS ROAD, HARROGATE
J G BELLERBY - KILLINGHALL, HARROGATE
SYKES HOUSE FARM - WETHERBY

(v) = vegetarian option

(g) = gluten free option (with exception of bread or biscuit accompaniment)

ALL OUR FOOD IS FRESHLY COOKED TO ORDER, THEREFORE AT BUSY TIMES YOU MAY EXPERIENCE A DELAY IN SERVICE.

Service Charge is not included in your bill and all gratuities are gratefully received by our staff.

Please note some of our dishes may contain traces of nuts. We also ask that you take care when eating our fish dishes, as they may contain bones

SPECIALITY COFFEES

Our speciality coffees are freshly ground to order and are made from award winning finest quality beans brought to you from around the world.

Espresso - a rich, intense dark aromatic short coffee.	£1.60
Americano - aromatic espresso & hot water served long. With or without milk.	£1.75
Cappuccino - a mixture of aromatic espresso, steamed milk topped with a foamed head.	£1.85
Latte - a mixture of aromatic espresso, topped up with velvety smooth steamed milk.	£1.95
Mocha - a full cup of indulgent coffee blended with chocolate and frothy milk.	£1.95

All of above available as decaffeinated, please ask waitress.



All of our filter coffees and teas are supplied by Taylors of Harrogate. Since Charles Taylor founded his tea and coffee business in 1886 the name Taylors of Harrogate has become synonymous with quality and excellence.

TAYLORS FILTER COFFEE

Cup - café imperial, a smooth and classic blend	£1.70
Cafetiere - lazy Sunday. Taylors most popular blend	£2.25
Cafetiere - Decaffe. Pure water process decaffeinated	£2.25

YORKSHIRE TEA

Taylor's famous tea - pot for one	£1.50
-----------------------------------	-------

SPECIALITY TEAS

English Breakfast	£1.80
Earl Grey	£1.80
Green Tea	£1.80
Decaffeinated Yorkshire Tea	£1.80
Afternoon Darjeeling	£1.80

All of above served as pot for one person.

HERBAL INFUSIONS

Organic Chamomile	£1.60
Organic Peppermint	£1.60

All of above served as pot for one person.

HOT CHOCOLATE

Rich hot chocolate topped with cream and marshmallows.	£2.25
--	-------

SOFT DRINKS

J20 Apple and Mango	£1.95
J20 Orange and Passion fruit	£1.95
Appetizer	£1.95
Fanta Orange	£1.75
Fanta Lemon	£1.75
Coca Cola	£1.75
Diet Coca Cola	£1.75
Lemonade	£1.75
Diet Lemonade	£1.75

WATER

Harrogate Spa Water (still)	£1.25
Harrogate Spa Water (sparkling)	£1.25

FRUIT JUICE

Orange Juice	£0.95
Apple Juice	£0.95

CHILDRENS DRINKS

All of these childrens drinks are included in Millies childrens menu.

Apple and blackcurrant fruitshoot	£0.95
Orange and peach fruitshoot	£0.95
Harrogate Spa Water (sports bottle)	£0.95
Glass of semi skimmed milk	£0.95

MILK SHAKES

Made with fresh milk and luxury ice-cream. Choose from Chocolate, Strawberry, Banana or Vanilla.
£2.50

WHITE WINE

Neblina 2008, Chile - Chardonnay	£9.95
Bottle	£2.65
175ml Glass	
Garganega 2008, Italy - Pinot Grigio	£10.95
Bottle	£2.85
175ml Glass	

RED WINE

Neblina 2007/08 - Merlot	£9.95
Bottle	£2.65
175ml Glass	
La Serrana 2007 - Tempranillo	£10.95
Bottle	£2.85
175ml Glass	

BEER AND CIDER

Black Sheep Ale (bottle 500ml)	£2.95
Marston's Burton Bitter (bottle 500ml)	£2.65
Becks Lager (bottle 275ml)	£2.45
Bulmers Cider (bottle 568ml)	£2.85

MILLIE'S CHILDREN'S MENU

Great tasting food in smaller portions for the children

Choose a main course,
drink and dessert
£4.95

age
12 and
under

MAIN COURSE

Paxton's award winning pork sausages, creamy mashed potato, garden peas and gravy.

Penne Pasta Carbonara with Paxton's rindless bacon and mushrooms in a creamy sauce topped with cheddar cheese. Served with tossed leaves and crispy garlic bread slices.

Battered freshly caught haddock goujons and chips served with mushy peas or baked beans.

Home made pizza bread topped with a rich tomato sauce, fresh tomato, ham and mozzarella cheese. Served with a crispy salad.

Free range chicken strips naturally breaded and served with potato wedges, garden fresh peas and mayonnaise.

DESSERTS

One scoop of luxury ice-cream
(vanilla, chocolate or strawberry).

Chocolate sponge with chocolate sauce.

DRINKS

Apple and blackcurrant fruitshoot
Orange and peach fruitshoot
Harrogate Spa Water (sports)
Glass of semi skimmed milk

Locally sourced and home cooked - only the best for Millie's friends!



RESTAURANT AND TEA ROOMS MENU

"A warm welcome to the Darley Mill restaurant and tea rooms.

My name is Stefano Di Virgilio and with my Italian background, my passion for great, homecooked, wholesome food has come easily to me.

I have worked in some of Yorkshire's finest hotels and restaurants over the last 20 years and I now bring all of these experiences together, here at Darley Mill. The menu you see is all sourced locally from the finest suppliers Yorkshire has to offer.

I have taken great thought and consideration in preparing this menu and hope that it meets with your expectations and enhances your visit to Darley Mill.

It only leaves me to say sit back, relax and enjoy your meal as much as I have enjoyed preparing it".

Stefano Di Virgilio - The Chef

The Darley Mill Centre, Darley,
Nr Harrogate. HG3 2QQ.
Telephone : 01423 780857

www.darleymill.com