Cocktail of the week: Bramble - ELLC vodka, lemon, sugar, creme de mure 12.50

SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters - Carlingford / Louet Feisser (min 4 per order)	4/ 6 each
Crispy beef nuggets, 'Big Mac' flavours (2 pieces)	4.50
Smoked eel 'Grillda', green chilli, Gordal olive (2 pieces)	5.50
Cherry Bell radishes, smoked cod's roe	6.50
Stracciatella, grilled Tropea onion, romesco sauce (v)	13
Cantabrian anchovy on toast 'Tina Turner'	10.50
Darby's cured meats, house pickles	14
Umai caviar, smoked creme fraiche, beef fat crisps	15
Wye Valley asparagus, seaweed tartar sauce	13

GARDEN, SEA & LAND

Please note that some of our cuts of meat take up to 45 minutes to cook

Ricotta agnolotti, Violette artichoke, Cime di rapa (v)	24
Beef shin & bone marrow pie (please allow 25 mins)	29.50
Monkfish, white asparagus, beurre blanc	32
Gloucester old spot pork chop, XO sauce	28
1/2 Somerset Saxon chicken, chestnut mushrooms, fino	38
Aurox sirloin on the bone (400g)	44
Aurox aged beef rib on the bone (800g / 1kg)	96 / 120

SIDES

Gem lettuce salad, Caesar dressing, pangrattato (va)	7.75	
Heritage tomato salad (v)	8.50	
French beans, summer herbs (v)	6.75	
Jersey Royals, mint butter (v)	8.50	
Darby's crispy beef fat chips	6.75	
Peppercorn sauce / Bearnaise	4	



Buy our book - Larder by Robin Gill £18