

Buy our book - 'Larder' by Robin Gill £18 / Darby's T-shirt £20

COCKTAIL OF THE MONTH

Persephone - Boatyard gin / vodka, Cointreau, pomegranate 14

SNACKS

Cerignola olives (v) 4.50

Oysters - Carlingford / Kelly Natives (min. 4 per order) 4 / 7 each

Darby's sourdough, cultured butter (v) (take a loaf home for 5.50) 4.50

Isle of Mull cheddar gougeres, pickled walnut (v) (2 pieces) 4.50

Crispy beef nuggets, "Big Mac" flavours (2 pieces) 4.50

Smoked eel 'Grillda', green chilli, gordal olive (2 pieces) 6.50

Baked Diver scallop, XO Sauce 10.50

Cantabrian anchovy, toasted sourdough 8.50

SMALL PLATES

Stracciatella, crispy artichoke & bitter leaf salad (v) 14

Smoked chalk stream trout rillettes, parsley & lovage 16

Aged beef tartare, crispy potato, herb salad 16

Truffled Baron Bigod, fig & walnut toast, honey 16

GARDEN, SEA, LAND

Please be aware some cuts of meat may take up to 50 mins

Ricotta gnudi, cime di rapa & Meyer lemon (v) 28

Beef shin & bone marrow pie (please allow 25 minutes) 29.50

Skate wing, Shetland mussels & smoked butter sauce 33

1/2 Somerset Saxon chicken, morels, fino sauce 42

Gloucester Old Spot pork chop, XO sauce 28

Aurox sirloin on the bone (400g) 48

Aurox aged beef rib on the bone (800g / 1kg) 104 / 130

SIDES

Gem lettuce salad, winter radish, mustard dressing 7.75

Glazed carrots (v) 6.75

Mashed potato (v) 6.75

Potato, celeriac & truffle gratin 10

Braised brassicas (v) 7.25

Darby's crispy beef fat chips 6.75

Peppercorn / bearnaise sauce 4

