

Frozen Teeling Whiskey Irish coffee 10.50

SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters - Jersey / Gallagher Atlantic / Cooley Gold (min. 4 per order)	4 / 5 / 5 each
Cantabrian anchovies on toast	10.50
Crispy beef nuggets, mustard & pickles (2 pieces)	4.50
Devon crab slider	10
Smoked eel 'grillda', green chilli & Gordal olive (2 pieces)	5.50
Grilled corn, chilli butter & parmesan (v)	6.50
Darby's cured meats & house pickles	14
Stracciatella, white peach & pine nut (v)	13.50
British Bluefin tuna tartar, coco beans & ajo blanco	14
Ricotta agnolotti, girolles, pancetta (vo)	16

GARDEN, SEA & LAND

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

Poivradel artichoke barigoule & fresh Coco de Bretagne (v)	22
Beef shin & bone marrow pie (please allow 25 mins)	28.50
British Bluefin tuna steak au poivre (500g)	75
Grilled monkfish, crab bisque, summer vegetables	32
Colne Valley cutlets, mint	29
1/2 Somerset Saxon chicken, fino sauce & girolles	38
Hampshire pork chop, XO sauce	28
Aberdeen Angus sirloin on the bone (400g)	38
Hereford aged beef rib on the bone (600g / 800g / 1kg)	57 / 76 / 95

SIDES

Gem lettuce, Caesar dressing, pangrattato (v)	7
Nutbourne tomato salad (v)	7.50
Garden peas, alliums & sorrell (v)	6.50
Pink Fir potatoes & seaweed butter (v)	6.50
French beans, confit shallot	6.50
Darby's crispy beef fat chips	6.50
Bearnaise / peppercorn sauce	
bone marrow chimichurri	4



Buy our book - Larder by Robin Gill £18

We charge a one pound contribution for unlimited still & sparkling filtered water.
 All prices inclusive of VAT. Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies.
 Discretionary 12.5 percent service charge will be added to your bill. All game is wild & may contain shot.