

COCKTAIL SPECIAL

Manhattan Sour - Sir Davis whiskey, Cocchi vermouth, lemon, egg white 18

SNACKS

Cerignola olives (v) 4.50
 Oysters - Carlingford / Achill (min. 4 per order) 4 / 5 each
 Darby's sourdough, cultured butter (v) (take a loaf home for 5.50) 5.50
 Crispy beef nuggets, "Big Mac" flavours (2 pieces) 5
 Cornish octopus skewer, n'duja glaze (2 pieces) 7.50
 Smoked eel 'Grillda', gordal olive, guindilla chilli (2 pieces) 7.50
 Pickled Cornish sardines, grilled courgette 10
 Tempura courgette, whipped ricotta, pickled trombetta 7.50
 Cantabrian anchovies on toast 10
 Diver scallop, XO butter 12

SMALL PLATES

House charcuterie, preserves 14
 Stracciatella, white peach, pinenuts & Vesuvio tomato (v) 16
 Sommerset beef carpaccio, potato crisps, 24m aged parmesan, Tuscan olive oil 19
 Truffled Baron Bigod, fig & walnut toast (v) 18

GARDEN, SEA, LAND

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

Smoked Westcombe ricotta agnolotti, peas & roscoff onion, pecorino Romano (v) 28
 Beef shin & bone marrow pie (please allow 25 minutes) 29.50
 1/2 Somerset Saxon chicken, girolles & fino sauce 40
 Brill confit, beurre blanc, preserved lemon, caviar 35
 Old Spot pork chop, greengage, sorrel, pinenuts 32
 Aurox flat iron steak (200g) 22
 Aurox aged beef rib (350g) 48
 Aurox aged beef rib on the bone (800g) 104

SIDES

Gem lettuce salad, caesar dressing, pangrattato 7.75
 Vesuvio tomato salad 9
 Fine beans, confit shallots 7.50
 Potato & new season garlic gratin 10
 Darby's crispy beef fat chips 6.75
 Peppercorn / bearnaise / XO sauce 4

