


SNACKS & SMALL PLATES

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| Cerignola olives (v) | 4 |
| Darby's sourdough, cultured butter (v) (take a loaf home for 5.50) | 4.50 |
| Oysters - Carlingford / Louet Feisser / Kelly Natives (min 4 per order) | 4 / 5 / 6 each |
| Porcini & truffle arancini (2 pieces) | 4.50 |
| Beef nuggets, 'Big Mac' flavours (2 pieces) | 4.50 |
| Smoked eel 'grillda', green chilli, Gordal olive (2 pieces) | 5.50 |
| Dressed Devon crab slider (1 piece) | 10 |
| Red mullet crudo, citrus escabeche, lobster rouille | 12 |
| Duck liver parfait on toast, quince jam, pickled trompette | 10.50 |
| Westcombe ricotta, Delica pumpkin, grilled leaves, pumpkin seed pesto (v) | 13.50 |
| Darby's cured meat, house pickles | 14 |
| Puffed pork skin, szechuan mayo | 6.5 |

GARDEN, SEA, LAND & SUNDAY ROASTS

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| Beef shin & bonemarrow pie (please allow 25 mins) | 29.50 |
| Cornish cod, three-cornered-leek, smoked butter sauce | 32 |
| Whole lemon sole, caper butter | 45 |
| Dry aged Aurox beef, crispy potatoes, winter greens, carrots & Yorkshire pudding | |
| - Rump / Sirloin / Fillet | 30 / 40 / 45 |
| Hampshire pork belly, apple compote & Sunday trimmings | 32 |
| Slow cooked lamb shoulder & Sunday trimmings (for 2 to share) | 32 pp |
| Smoked celeriac & Sunday trimmings (v) | 24 |

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| The Holy Trinity  | |
| Beef rump, Hampshire pork belly & lamb shoulder with trimmings (min. 2 pax) | 38pp |

SIDES

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| Shrub provisions mixed leaf salad, mustard vinaigrette (v) | 7.50 |
| Darbys mashed potato (v) | 6.50 |
| Celeriac, potato & truffle gratin (v) | 12 |
| Cauliflower cheese (v) | 7.50 |
| Sunday trimmings (va) | 9.50 |

PUDDINGS

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|---|-------------|
| Truffled Baron Bigod, fig & walnut toast | 14 |
| Sticky toffee pudding, toasted pecan & milk ice cream | 10.50 |
| Salted caramel, cacao & Guinness ice cream | 9.50 |
| Rice pudding, Myatt's Farm rhubarb, halzenut crumb | 9.50 |
| Five Farms Irish liqueur ice cream | 7.50 |
| Clementine sorbet | 5 per scoop |

Buy our book - Larder by Robin Gill £18

