

# DARBY'S

## SNACKS

Lindisfarne oysters	3.75 each
Manzanilla olives (v)	3.50
Crispy pork nuggets, mustard & pickles (2 pieces)	4
Darby's sourdough, cultured butter (v)	4.50
Gubeen gougères, pickled walnut (2 pieces) (v)	4
Chicken liver mousse, Hen of the Woods, black truffle	11
A plate of our home cured meats, fermented fennel	12.50

## STARTERS

Poached Cacklebean egg, mushroom ketchup, consommé	10.50
Crab roll, bread pickles & crab mayonaise	12.50
Puntarelle, stracciatella, bagna cauda & cured egg yolk	10.50
Truffled Baron Bigod, fig & walnut toast	13.50
Spring asparagus, seaweed gribiche & Hairspring farm watercress	12.50

## MAINS & SUNDAY ROASTS

Beef & bone marrow pie, leaf, fennel & radish salad	25
Ricotta agnolotti, wild garlic pesto, Marinda tomato & Pecorino	16.50
Welsh Black Face lamb leg & salsa verde	29
"Lady Hamilton" cod, purple sprouting broccoli, preserved lemon & dill	27
Roast beef rump cap, crispy potatoes, Yorkshire pudding & braised cabbage	27
Slowcooked lamb shoulder, Sunday trimmings for 2 to share   for 3 to share	27pp

## CUTS, CHOPS & DAYBOAT FISH

Farmer Tom's Hereford beef, beetroot & horseradish:

Fillet 200g   Fillet tail 360g	30   54
Sirloin 450g	38.25
Rib on the bone 600g   750g   800g   1.2kg	51   63.75   68   102
"Lady Hamilton" Cod tail 130g   230g	16   22
"Lady Hamilton" Cod collar 300g	25

## SIDES

Leaf, radish & fennel salad (v)	5
Wilted seasonal greens, Westcombe Cheddar, pangrattato (v)	5.50
Mashed potato & spring onion (v)	5
Crispy beef fat potatoes	5
Cauliflower cheese	5.50
Green peppercorn sauce	3

