

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

SNACKS & SMALL PLATES

Cerignola olives (v)	4
Oysters - Carlingford (min. 4 per order)	4 each
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Isle of Mull cheddar gougere, 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)	5.50
Pork cracker, brown crab & fennel kimchi	7.50
Cantabrian anchovy on toast	12

SMALL PLATES

Stracciatella, crispy jerusalem artichoke & bitter leaf salad (v)	14
Somerset beef tartare, potato crisps, herb salad	16
Baked diver scallop, XO sauce	10
Truffled Baron Bigod, fig & walnut toast, honey	16

GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 minutes)	29.50
Red mullet, winter tomato, saffron aioli	30
Aurox beef, crispy potatoes, winter greens, carrots, gravy & Yorkshire pudding	
Rump / Rib / Fillet	30 / 48 / 55
Hampshire pork belly, apple sauce & Sunday trimmings	30
Slow cooked lamb shoulder & Sunday trimmings (for 2 to share)	34 pp
Half Somerset Saxon chicken, Sunday trimmings (for 2 to share)	26 pp
Smoked celeriac, charred hispi cabbage & Sunday trimmings (v)	24
The Holy Trinity 	
Beef rump, Hampshire pork belly & lamb shoulder with trimmings (min. 2 pax)	42 pp

SIDES

Gem lettuce salad, winter radish, mustard dressing	7.75
Cauliflower cheese (v)	8.25
Potato, celeriac & truffle gratin	10
Mashed potato (v)	6.75
Sunday trimmings (vo)	9

