

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


SNACKS

Cerignola olives (v)	4
Oysters - Carlingford / Kelly Natives (min. 4 per order)	4 / 7 each
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Isle of Mull cheddar gougeres, pickled walnut (v) (2 pieces)	4.50
Crispy beef nuggets, 'Big Mac' flavours (2 pieces)	4.50
Smoked eel 'Grillda', green chilli, gordal olive (vo) (2 pieces)	5.50
Cantabrian anchovies on toast	8.50

SMALL PLATES

Stracciatella, crispy jerusalem artichoke & bitter leaf salad (v)	14
Somerset beef tartare, potato crisps, herb salad	16
Smoked chalk stream trout rillettes, parsley & lovage	16
Truffled Baron Bigod, fig & walnut toast, honey (v)	16

GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 minutes)	29.50
Aurox beef, crispy potatoes, winter greens, carrots, gravy & Yorkshire pudding	
Rump / Rib / Fillet	34 / 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)	30 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 (v)	7.75
Cauliflower cheese (v)	8.25
Celeriac & truffle gratin	8.25
Bone marrow pomme aligote (vo)	8.25
Sunday trimmings (vo)	9

