

# DARBY'S

## SNACKS

Oyster - Gallagher Atlantic	4 each
Nocellara olives (v)	3.50
Smoked eel Gilda, Gordal olive & pickled green chilli (2 pieces)	3.50
Crispy pork nuggets, mustard & pickles (2 pieces)	4
Gubeen gougères, pickled walnut (2 pieces) (v)	4
Darby's sourdough, cultured butter (v)	4.50
Middlewhite coppa, preserved fennel	11

## STARTERS

Cornish crab brioche roll, shellfish mayonnaise & pickles	14.50
Nutbourne tomatoes, Cantabrian anchovies, capers & Tropea onion	12
Truffled Baron Bigod, fig & walnut toast (v)	13
Ricotta agnolotti, Trombetta courgette, pumpkin seed & preserved lemon (v)	11

## MAINS

Beef & bone marrow pie, leaf, fennel & radish salad	25
Patty Pan squash, soft polenta & Culver Farm corn (v)	17.50
Pollack, Poole Harbour clams & coastal herbs	26
Monkfish, Pied de Mouton, leeks & smoked eel emulsion	30
Colne Valley lamb cutlet, crispy belly & minted carasello cucumber	28

## CHOPS, CUTS & DAYBOAT FISH

Hanger Corner Farm Sussex Red beef, beetroot & horseradish:

Bavette (200g)	24
Sirloin on the bone (450g)	38.25
Rib on the bone (1Kg   1.1Kg)	75   82.50

Gloucester Old Spot pork fillet (180g), apricot ketchup	24
Brill head & collar, seaweed butter sauce	20

## SIDES

Leaf, radish & fennel salad (v)	5
Hay smoked Pink Fir potatoes (v)	5.50
Mora Farm beans, dukkah spiced almonds (v)	5.50
Crispy beef fat potatoes	5
Green peppercorn sauce	3

