


SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oyster - Menai / Connemara / Cooley Gold (min. 4 per order)	4 / 5 / 5 each
Smoked eel 'Grillda', Mojo verde	4.50
Crispy beef nuggets, mustard, pickles (2 pieces)	4.50
Dressed Devon crab slider	10
Stracciatella, white peach, mint, pine nuts (v)	13
British bluefin tuna tartar, ajo blanco & coco beans	14
Scallop and sea bass crudo, jalapeno	9.75
Darby's cured meats & house pickles	14

GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 mins)	28.50
Monkfish, crab bisque, summer vegetables	32
Dry aged Aurox beef, crispy potatoes, summer greens, carrots & Yorkshire pudding - Rump / Sirloin / Chateaubriand	28 / 34 / 45
Hampshire pork belly, apple compote & Sunday trimmings	28
Slow cooked lamb shoulder & Sunday trimmings (for 2 to share)	32 pp
Smoked celeriac & Sunday trimmings (v)	22

The Holy Trinity 	
Beef rump, Hampshire pork belly & lamb shoulder with trimmings (min. 2 pax)	35pp

SIDES

Gem lettuce, Ceasar dressing, pangrattato (v)	6.50
Nutbourne tomato salad (v)	7.50
Pink fir potatoes, seaweed butter (v)	6.50
Cauliflower cheese (v)	7.50

PUDDINGS

Gooseberry & custard profiteroles	8.50
Salted caramel, cacao & Guinness ice cream	9.50
Estate Dairy milk ice cream, Kentish strawberries	7.50
Raspberry sorbet	7.50
Tunworth, muscat grapes, poppy seed crackers	14



Buy our book - Larder by Robin Gill £18

We charge a one pound contribution for unlimited still & sparkling filtered water.
All prices inclusive of VAT. Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies.
Discretionary 12.5 percent service charge will be added to your bill. All game is wild & may contain shot.