DARBY'S

OCTOBER 2025

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

COCKTAIL SPECIAL - "	'Darby's Rum Punch'	- Dark rum, light rum,	pineapple, lime	13

SNACKS

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters - Carlingford (Min. 4 per order)	4 each
Crispy beef nuggets, 'Big Mac' flavours (2 pieces)	4.50
Smoked eel 'Grillda', mojo verde (vo) (2 pieces)	5.50
Westcomb Chedder gougeres, black walnut (v) (2 pieces)	4.50
Umai caviar, smoked creme fraiche, beef fat crisps (2 pieces)	15
Cantabrian anchovies on sourdough toast, honey	10.50
Baked diver scallop, XO butter	8.50
Langoustine slider	12
SMALL PLATES	
Stracciatella, roasted delica pumpkin, sage (v)	14
Darby's cured meats, house pickles	14
Somerset beef tartare, potato crisps, herb salad	16
Truffled Baron Bigod, fig & walnut toast, honey	14
GARDEN, SEA, LAND & SUNDAY ROASTS	
Beef shin & bone marrow pie (please allow 25 minutes)	29.50
Cornish monkfish, mussels, smoked eel sauce	32

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Dry aged Aurox beef, crispy potatoes, autumn greens, carrots, gravy & Yorkshire pudding

- Rump / Rib / Fillet	30 / 45 / 48
Hampshire pork belly, apple sauce & Sunday trimmings	28
1/2 Somerset Saxon chicken & Sunday trimmings (for 2 to share)	26 pp
Slow cooked lamb shoulder & Sunday trimmings (for 2 to share)	32 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) 38pp

SIDES

Gem lettuce salad, Caesar dressing, pangrattato (vo)	7.75
Cauliflower cheese (v)	8.25
Colcannon mashed potato (v)	6.75
Sunday trimmings (vo)	9

