

DARBY'S

SNACKS

Lindisfarne oysters	3.75 each
Gordal olives (v)	3.00
Ortiz anchovy Gilda, Gordal olive & pickled green chilli	3.50
Crispy pork nuggets, mustard & pickles (2 pieces)	4
Darby's sourdough, cultured butter (v)	4.50
Gubeen gougères, pickled walnut (2 pieces) (v)	4
A plate of our home cured meats, fermented fennel	12.50

STARTERS

Raw Hereford beef, ox tongue, oyster emulsion & wild garlic	12
Truffled Baron Bigod, fig & walnut toast (v)	13.00
Green asparagus, seaweed gribiche & watercress (v)	12.50
Puntarelle, stracciatella, bagna cauda & cured egg yolk	11
Cornish crab roll, mustard pickles & shellfish mayo	13.50
Pigs head terrine, cornichons & pickles	12

MAINS

Beef & bone marrow pie, leaf, fennel & radish salad	25
Ricotta agnolotti, wild garlic pesto, Iberico tomato & Pecorino (v)	17.50
Welsh Black Face lamb leg, crispy shoulder & salsa verde	27
"Ela" monkfish, BBQ Tropea onion, agretti & smoked Pink Fir potato	29

CHOPS & CUTS

Farmer Tom's Hereford beef, beetroot & horseradish:

Sirloin 450g	34
Rib on the bone 600g 800g 1Kg 1.1Kg	51 68 85 93.50
Old spot pork chop, pickled prunes & cider jus 500g 550g 600g	30 33 36
Half BBQ Sutton Hoo chicken, roasting juices (for 2 to share)	20 per person

SIDES

Leaf, radish & fennel salad (v)	5
Jersey Royals, fresh persillade (v)	5.50
BBQ purple sprouting broccoli & hazelnut (v)	5.50
Crispy beef fat potatoes	5
Green peppercorn sauce	3

