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COCKTAIL OF THE DAY - A refreshing summer paloma 14

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 (2 pieces)	5.50
Fried courgette flower, ricotta (v)	6.50
Cantabrian anchovy on toast 'Tina Turner'	10.50
Devon crab slider	10
Umai caviar, smoked creme fraiche, beef fat crisps	15

SMALL PLATES

Wye Valley asparagus, seaweed tartar sauce (v)	13
Stracciatella, flat peach & basil	13
Baked diver scallop, XO butter	8.50
Darby's cured meats, house pickles	14

GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 minutes)	29.50
Monkfish, sauce 'Jean Vignard', aubergine	32
Grilled whole lemon sole, caper butter (400g)	35

Dry aged Aurox beef , crispy potatoes, spring greens, carrots, gravy & Yorkshire pudding
- Rump / Rib / Fillet 30 / 45/ 45

Hampshire pork belly, apple compote & 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 & 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 (v)	7.75
Cauliflower cheese (v)	8.25
Jersey Royals, mint butter (v)	8.50
Sunday trimmings (va)	9

