

## SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters - Carlingford / Achill (min 4 per order)	4 / 5 each
Crispy beef nuggets, 'Big Mac' flavours (2 pieces)	4.50
Smoked eel 'grillda', green chilli, Gordal olive (2 pieces)	5.50
Truffled Mac & cheese croquettes (2 pieces)	4.50
Dressed Devon crab slider	10
Chicken liver & foie gras parfait, fig chutney, toast	10
Westcombe ricotta, Delica pumpkin, grilled leaves, pumpkin seed pesto (v)	13.50
Truffled Baron Bigod, fig & walnut toast, honey (v)	14
Darby's cured meat, house pickles	14

## GARDEN, SEA & LAND

Please note that some of our cuts of meat take up to 45 minutes to cook

St Ewe egg, wild mushrooms & Jerusalem artichoke (v)	27.50
Beef shin & bone marrow pie (please allow 25 mins)	28.50
Cornish pollock, River Teign mussels, smoked butter sauce	28
1/2 Somerset Saxon chicken, girolles, fino sauce	38
Glazed lamb shoulder, mint sauce	32
Ribeye steak (350g)	45
Aged beef fillet (200g)	40
Aberdeen Angus sirloin on the bone (400g)	40
Hereford aged beef rib on the bone (800g / 1kg)	80 / 100

## SIDES

Shrub provision mixed leaf salad, mustard vinaigrette (v)	7.50
Darbys mashed potato (v)	6.50
Glazed sandy carrots	6.50
Brussel tops, chestnut	6.50
Darby's crispy beef fat chips	6.50
Peppercorn sauce / bearnaise	4



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.