


## SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oyster - Gallagher Atlantic / Louet-Feisser (min. 4 per order)	4 / 5 each
Smoked eel 'Grillda', Mojo verde	4.50
Crispy beef nuggets, 'BigMac' flavours (2 pieces)	4.50
Dressed Devon crab slider	10
Bluefin tuna ragu on toast, guindilla chilli & pecorino	10.50
Westcombe ricotta, Delica pumpkin, grilled leaves, pumpkin seed pesto (v)	13.50
Darby's cured meats & house pickles	14
Truffled Baron Bigod, fig & walnut toast	14.50

## GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 mins)	28.50
Cornish pollock, River Teign mussels & smoked butter sauce	28
Grilled Whole Brill	42
Dry aged Aurox beef, crispy potatoes, hispi cabbage & peas, carrots & Yorkshire pudding - Rump / Sirloin / Chateaubriand	29 / 36 / 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)	24

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
Darbys mashed potato (v)	6.50
Cauliflower cheese (v)	7.50

## PUDDINGS

Gooseberry & custard profiteroles	8.50
Salted caramel, cacao & Guinness ice cream	9.50
Fig leaf ice cream, sollies fig, Peculia olive oil & sea salt	7.50
Miyagawa satsuma sorbet	3 per scoop
Teeling frozen irish coffee	10.50



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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.