

SNACKS

Oysters - Gallagher Atlantic / Connemara rocks (min. 4 per order)	4 / 5.5 ea
Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.25)	4.50
Smoked eel 'Grillda', mojo verde (2 pieces)	5.50
Gubbeen gougeres & pickled walnut (2 pieces) (v)	4.50
Ham hock croquettes, mustard & pickles (2 pieces)	4.50
Darby's cured meats & house pickles	14

LARDER

Smoked ricotta agnolotti, fresh broad bean & wild garlic fricasse (v)	14 / 24
New season asparagus & seaweed gribiche (v)	15.50
Deville crab on toast	15
Truffled Baron Bigod, fig & walnut toast (v)	14
House smoked trout, creme fraiche, dill pickled cucumber, Guinness soda bread	14.5

GARDEN, SEA & LAND

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

Tema artichoke & Gigantes bean barigoule (v)	16
Monkfish chop, shellfish glaze & winter tomato (200g)	32
Beef shin & bone marrow pie (please allow 25 mins)	28.50
Dorset Horn lamb leg, Tropea onion & salsa verde	28
Duroc cross pork chop, XO sauce (300g / 400g)	22.5 / 30
Sirloin on the bone (400g)	38
Hereford aged beef rib on the bone (600g / 800g / 1kg)	57 / 76 / 95

SIDES

Gem lettuce, watercress, fennel & cucumber salad (v)	6
Glazed sandy carrot (v)	6.50
Purple sprouting broccoli, wild garlic (v)	6.50
Pink Fir potatoes, seaweed butter (v)	6.50
Darby's crispy beef fat chips	6.50
Bearnaise / peppercorn sauce	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.