

### SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters - Carlingford / Louet Feisser / Achill / Kelly Natives (min 4 per order)	4/5/5/6 each
Porcini & truffle arancini (2 pieces) (v)	4.50
Cod croquettes, saffron aioli (2 pieces)	4.50
Smoked eel 'grillda', green chilli, Gordal olive (2 pieces)	5.50
Chicken liver parfait, on toast, quince jam	10.50
Darby's fried chicken, smoked creme fraiche, Oscietra caviar	18
Dressed Devon crab slider (1 piece)	10
Gurnard crudo, citrus escabeche	12
Grilled calcot onion, romesco sauce (v)	11.50
George's pork terrine, celeriac remoulade	14.50
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 mushroom & Jerusalem artichoke (v)	27.50
Beef shin & bone marrow pie (please allow 25 mins)	29.5
Whole lemon sole, lemon & caper butter sauce	45
Skate wing, three cornered leek, smoked butter sauce	26
1/2 Somerset Saxon chicken, morels, wild mushrooms, sherry sauce	42
Hampshire pork schnitzel, fennel slaw, crispy sage	24
Aurox sirloin on the bone (400g)	44
Aurox aged beef rib on the bone (600g / 800g / 1KG)	72 / 96 / 120

### SIDES

Shrub provision mixed leaf salad, mustard vinaigrette (v)	7.50
Darby's mashed potato (v)	6.50
Glazed sandy carrots (v)	6.50
Purple sprouting broccoli, chestnuts, pecorino (v)	6.50
Celeriac, potato & truffle gratin (v)	9.50
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.