Darby's ★NEW YEAR'S EVE 2026★

Cocktail of the month xx
Glass of Veuve Clicquot yellow label 19
Glass of Veuve Cliquot 'La Grande Dame 46

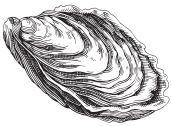


FIRST BITES

Montomery cheddar gougeres, pickled walnut

Darby's potato rosti, Umai caviar, smoked creme fraiche

Native lobster cocktail



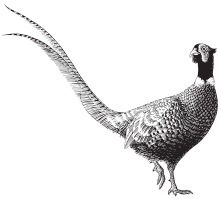
+*Add* Carlingford oysters (£4 per oyster)

BREAD COURSE

Darby's sourdough & cultured butter

Duck liver parfait, black truffle, fig





FROM THE SEA

Baked diver scallop, XO sauce

MAIN

Aged Somerset beef fillet

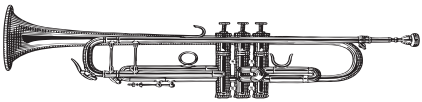
Smoked Bordelaise sauce & porcini duxelles

Truffled celeriac gratin & leaf salad

SWEET

Original Beans chocolate mousse, salted caramel, Guinness ice cream

££125 PER PERSON



All prices inclusive of VAT. Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies. Discretionary 13.5% service charge will be added to your bill.