

Buy our book - Larder by Robin Gill £18 / Darby's T-Shirt £20


SNACKS

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v)	4.50
Oysters - Jersey Rocks / Louet-Feisser (min. 4 per order)	4 / 5 each
Crispy beef nuggets, 'Big Mac' flavours (2 pieces)	4.50
Westcombe Cheddar gougeres, pickled walnut (v) (2 pieces)	4.50
Smoked eel 'Grillda', green chilli, gordal olive (2 pieces)	5.50
Umai caviar, smoked creme fraiche, beef fat crisps (2 pieces)	15
Chicken liver & foie gras parfait on toast, black winter truffle	18

SMALL PLATES

Jerusalem artichoke, pear, Taleggio, hazelnut (v)	14
Pork terrine, celeriac remoulade, armagnac prunes	12
Baked diver scallop, XO butter	12
Truffled Baron Bigod, fig & walnut toast, honey	16

GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 minutes)	29.50
Cornish pollock, braised fennel, bouillabaisse	28
Aurox beef rump, crispy potatoes, winter greens, carrots, gravy & Yorkshire pudding	30
Hampshire pork belly, apple sauce & Sunday trimmings	28
Slow cooked lamb shoulder & Sunday trimmings (for 2 to share)	32 pp
Smoked celeriac, charred hispi cabbage & Sunday trimmings (v)	24
Aurox beef Wellington, Sunday trimmings	48
The Holy Trinity 	
Beef rump, Hampshire pork belly & lamb shoulder with trimmings (min. 2 pax)	38pp

SIDES

Gem lettuce salad, winter radish, mustard dressing	7.75
Cauliflower cheese (v)	8.25
Mashed potato (v)	6.75
Sunday trimmings (vo)	9

