

THREE DaRLINGS

A very English bistro - Respecting the seasons - Concentrating on flavour

Oysters

Three Darling's fermented chili sauce
Horseradish mignonette
6 each

House Special Oyster
Apple, cucumber, jalapeno
6 each

Flour and Water

English heritage grain sourdough, cultured butter (VG) 5
Parker House roll, aged beef fat 5
Toasted brioche, chicken liver, damson preserve 13

Flat Breads

Burrata, basil, pine nut (VG) 9.50
Harissa, red pepper, Kalamata olive (VG) 8
Nardin anchovy, Welsh garlic, parsley 9.50

Small Plates

Wood fired Orkney scallop 'Rockefeller' & fermented miso 17.5
Nduja, Cacklebean egg & Piquillo pepper 12
Marinated Autumn Marinda tomatoes, watermelon & feta (VG) 11.50
Spanish octopus, sobrasada & butter bean aioli 16
Ember baked Yukon Gold potato, Lincolnshire poacher & caramelized onion (VG) 13
Crapaudine beets, burrata, fig & nasturtium (VG) 12
Lake District lamb belly, chimichurri & sheep's milk labneh 16
Char siu Shorthorn beef ribs & Szechuan pepper 14
Parmesan & roasted leek ravioli, brown butter, Amalfi lemon (VG) 11/21

Wagyu Sausage Roll

Mashed potato & gravy
42 for two people

Fish & Veg

Curried BBQ cauliflower & jalapeno salsa 20
Cornish baby monkfish tail meuniere & Baches citrus 28
Skate wing schnitzel, katsu curry & lime 26

Aged Meat

Spatchcock poussin, 'TDFP' & spicy mayo 24
Cutlet of Dingley Deli pork, charcuterie sauce 29.5
Cote de boeuf *for two* 13 per 100g
28-day aged beef fillet on the bone 48
Lamb Barnsley chop 34

Beef fat gravy - Green peppercorn bearnaise – Chimichurri 2.5 each

Sides

Grilled hispi cabbage, smoked onion & black garlic 7
Smoked Ratte potato & garlic butter 7
Koffmann fries 6.5
Autumn leaves, blood orange & beet molasses 6.5

Discretionary service charge of 12.5%. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.