

THREE DARLINGS

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

Sunday Brunch

Cocktails

Spicy Scarlet 14	Darlings After Dark 13.95
Three Darlings 14.5	Sloane Spritzer 14
Make Me Blush 13.85	Spicy Darling 13.50

Oysters

Three Darling's fermented chili sauce Horseradish mignonette 6 each	House Special Oyster Apple, cucumber, jalapeno 6 each
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Roast Sirloin of Hereford Beef

All the trimmings & gravy 29.50

Add cauliflower cheese 6

Flour & Water

English heritage grain sourdough, cultured butter (VG) 5
Parker House roll, aged beef fat 5

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
Crapaudine beets, burrata, fig & nasturtium (VG) 12
Char siu Shorthorn beef ribs & Szechuan pepper 14
Parmesan & roasted leek ravioli, brown butter, Amalfi lemon (VG) 11/21
Three Darlings Bun, sausage, bacon, egg, cheese & spicy mayo 16
Egg's benedict, 'Koreancado', furikake & miso hollandaise 16
Baked shakshuka eggs, feta & coriander 18.5
<i>Add sourdough 3.5</i>

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' & ponzu mayo 24
Cote de boeuf <i>for two</i> 13 per 100g

Beef fat gravy - Green peppercorn bearnaise - Chimichurri 2.5 each

Sides

Grilled hispi cabbage, smoked onion & black garlic 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.