

# THREE DARLINGS

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

## **Sunday Brunch**

### **Cocktails**

Spicy Scarlet 14

Make Me Blush 14

Darlings After Dark 14

Three Darlings 15

Spicy Darling 14

Sloane Spritzer 14

### **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

**Flat Breads** {  
Burrata, basil, pine nut (vg) 9.50  
Harissa, red pepper, Kalamata olive (vg) 8.50  
Nardin anchovy, Welsh garlic, parsley 9.50

### **Small Plates**

Wood fired Orkney scallop 'Rockefeller' & fermented miso 16.50

Spanish octopus, sobrasada & butter bean aioli 18

Marinated winter Iberico black tomatoes, watermelon & feta (vg) 11.50

Crapaudine beets, burrata, fig & nasturtium (vg) 12

Ember baked Yukon Gold potato, Lincolnshire poacher & caramelized onion (vg) 13

Parmesan & roasted leek ravioli, brown butter, Amalfi lemon (vg) 13/24

Three Darlings Bun, sausage, bacon, egg, cheese & spicy mayo 16\*

Egg's benedict, 'Koreancado', furikake & miso hollandaise 16\*

Baked shakshuka eggs, feta & coriander (vg) 18.50\*

*Add sourdough 3.50*

*\*available until 3pm*

### **Fish & Veg**

Curried BBQ cauliflower & jalapeno salsa (vg) 22

Cornish baby monkfish tail meuniere & Baches citrus 28

Skate wing schnitzel, katsu curry & lime 27

### **Aged Meat**

Spatchcock poussin, 'TDFP' & spicy mayo 26

Cote de boeuf *for two* 13 per 100g

Lamb Barnsley chop 34

Beef fat gravy - Green peppercorn bearnaise – Chimichurri 2.50 each

### **Sides**

Grilled hispi cabbage, smoked onion & black garlic 9

Koffmann fries 7

Mashed potatoes 7

Autumn leaves, blood orange & beet molasses 6.5

*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.*