

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 & Water

English heritage grain sourdough, cultured butter (vg) 6
Parker House roll, aged beef fat 5
Toasted brioche, chicken liver, damson preserve 13

Snacks

Harissa flat bread, red pepper, Kalamata olive (vg) 8.5
Nardin anchovy flat bread, Welsh garlic & parsley 9.5
Nduja Scotch egg, Cacklebean egg & Piquillo pepper 12
Char siu Shorthorn beef ribs & Szechuan pepper 14

Wagyu Sausage Roll

Mashed potato & gravy
48 for two people

From The Earth

Grilled hispi cabbage, smoked onion & black garlic (vg) 12
Ember baked Yukon Gold potato, Lincolnshire poacher & caramilized onion (vg) 14
Crapaudine beets, burrata & nasturtium (vg) 14
Parmesan & roasted leek ravioli, brown butter, Amalfi lemon (vg) 24
Curried BBQ cauliflower & jalapeno salsa (vg) 23

From The Sea

Wood fired Orkney scallop 'Rockefeller' & fermented miso 17.5
Spanish octopus, sobrasada & butter bean aioli 21
Cornish baby monkfish tail meuniere & Baches citrus 34
Skate wing schnitzel, katsu curry & lime 29
Market fish, garlic & parsley butter MP

From The Land

Spatchcock poussin, 'TDFP' & spicy mayo 28
Cutlet of Dingley Deli pork, charcuterie sauce 32
Cote de boeuf *for two* 13 per 100g
28-day aged beef fillet on the bone 52
Lamb Barnsley chop 34

Beef fat gravy - Green peppercorn bearnaise - Chimichurri 3 each

Sides

Spiced red cabbage 7
Koffmann fries 7
Mashed potato 7
Winter leaf salad, 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.