

# THREE DARLINGS

*A very English neighbourhood restaurant - Concentrating on flavour*

## **Flour & Water**

English heritage sourdough <i>or</i> Honey glazed Parker House roll & cultured butter	5
Harissa flat bread, red pepper, Kalamata olive	8.5
Nardin anchovy flat bread, Welsh garlic & parsley	9.5

## **Oysters**

Three Darling's oyster, fermented chili sauce & horseradish mignonette	5 each
House Special oyster with yuzu kosho & trout roe	5 each

## **Brunch**

Eggs Benedict, Florentine or Royale with hollandaise	18/18/20
Three Darlings Bun, sausage, bacon, egg, cheese & hot sauce mayo	16
Scrambled eggs, smoked salmon & sourdough	19.5
<i>Add caviar 15</i>	
Baked shakshuka eggs, feta & coriander (vg)	18.5
<i>Add sourdough 3.5</i>	
Smashed avocado on sourdough	14
<i>Add two poached eggs 6</i>	
Marinated winter Iberico black tomatoes, pear, walnut & treviso (vg)	12
Crapaudine beets, burrata & nasturtium (vg)	14
Parmesan & roasted leek ravioli, brown butter, Amalfi lemon	24
Skate wing schnitzel, katsu curry & lime	29
French toast, caramelised banana & maple syrup	16
<i>Add bacon 4.5</i>	

## **From The Grill**

Char siu Shorthorn beef ribs & Szechuan pepper	6 each
Spanish octopus, sobrasada & butter bean aioli	21
Market fish with seaweed butter	MP
Spiced spatchcock poussin, garlic butter	28
200g Dry aged picanha steak	24
<i>Add two fried eggs 6</i>	
800g Cote de boeuf for two	104
Roast Sirloin of Hereford Beef served with all the trimmings & gravy*	29.5
*Available on Sunday only	

## **Sauces**

Beef fat gravy & bone marrow	4.5
Chimichurri	3
Garlic & parsley butter	3

## **Sides**

Roasted hispi cabbage, smoked onion & black garlic (vg)	12
Spring greens & butter onion (vg)	8
Koffmann fries (vg)	7
Mashed potato (vg)	7
<i>Add black truffle 15</i>	
Winter leaf salad, blood orange & beet molasses (vg)	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.*