

THREE DaRLINGS

A very English neighbourhood restaurant - Concentrating on flavour

Flour & Water

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

Starters

Fried Enoki mushrooms & wasabi mayonnaise (vg)	9
Nduja Scotch egg, St Ewe egg, lardo & Piquillo pepper	12
Char siu Shorthorn beef ribs & Szechuan pepper	14
Marinated winter Iberico black tomatoes, pear, walnut & treviso (vg)	12
Crapaudine beets, burrata & nasturtium (vg)	14
Wood fired Orkney scallop 'Rockefeller' & fermented miso	17.5
Spanish octopus, sobrasada & butter bean aioli	21

Main Courses

Cornish baby monkfish tail meuniere & Baches citrus	34
Skate wing schnitzel, katsu curry & lime	29
Market fish with seaweed butter	MP
Parmesan & roasted leek ravioli, brown butter, Amalfi lemon	24
Curried BBQ cauliflower & jalapeno salsa (vg)	23
Spiced spatchcock poussin, garlic butter	28
Cutlet of Dingley Deli pork, charcuterie sauce	34
Lamb Barnsley chop	34
Dry aged picanha steak	24
Cote de boeuf for two	13 per 100g
Wagyu Sausage Roll with mashed potato & gravy for two	52

Sauces

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

Sides

Grilled hispi cabbage, smoked onion & black garlic (vg)	12
Grilled English purple sprouting broccoli, almond, garlic & chilli (vg)	8
Koffmann fries	7
Mashed potato	7
<i>Add black truffle 15</i>	
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.