## THREE D<sub>Q</sub>RLINGS

## A very English neighbourhood restaurant - Concentrating on flavour

<b>Flour &amp; Water</b> English heritage sourdough <i>or</i> Honey glazed Parker House roll & cultured butter Burrata flat bread with lovage & pine nut (vg) Oak smoked mackerel flat bread with rocket & Parmesan	6 9.5 9.5
<b>Oysters</b> Three Darling's oyster, fermented chili sauce & horseradish mignonette House Special oyster with tomato elixir, capers & basil	5 each 5 each
BrunchEggs Benedict, Florentine or Royale with hollandaiseThree Darlings Bun, sausage, bacon, egg, cheese & hot sauce mayoScrambled eggs, smoked salmon & sourdoughAdd caviar 15Baked shakshuka eggs, feta & coriander (vg)Add sourdough 3.5Smashed avocado on sourdough (vg)Add two poached eggs 6Wood-fired spring vegetables, gem lettuce & Green Goddess dressing (vg)Crapaudine beets, burrata & nasturtium (vg)Parmesan & roasted leek ravioli, brown butter, Amalfi lemonFrench toast, caramelised banana & maple syrup (vg)	18/18/20 16 19.5 18.5 14 14 14 14 24 12
Add bacon 4.5, soft serve ice cream 4.5 From The Grill Char siu Shorthorn beef ribs & Szechuan pepper	6 each
Spanish octopus, butter bean, smoked paprika & lemon Skate wing schnitzel <i>or</i> Aubergine schnitzel (vg) katsu curry & lime Market fish Spiced spatchcock poussin, garlic butter 225g Dry aged onglete steak <i>Add two fried eggs 6</i> 450g Chateaubriand for two	21 29/24 MP 28 24 95
800g Hereford Cote de boeuf for two Roast Sirloin of Hereford Beef served with all the trimmings & gravy* *Available on Sunday only	108 29.5
Sauces Beef fat gravy & bone marrow Chimichurri (vg) Garlic & parsley butter (vg) Green peppercorn (vg)	4.5 3 3 4.5
<b>Sides</b> Roasted hispi cabbage, smoked onion & black garlic (vg) Tenderstem broccoli, almond, garlic & chilli (vg) Koffmann fries (vg) Mashed potato (vg) Three Darlings leaf salad (vg)	12 8 7 7 6.5