

THREE D_QRLINGS

A very English neighbourhood restaurant - Concentrating on flavour

Brunch

English heritage sourdough (vg)	6
Focaccia with sundried tomatoes, rosemary & caramelised onion butter (vg)	6
Eggs Benedict, Florentine or Royale with hollandaise	19/18/21
Scrambled eggs, smoked salmon & sourdough	21
<i>Add caviar 15</i>	
Baked shakshuka eggs, feta & coriander (vg)	20
<i>Add sourdough 3.5</i>	
Smashed avocado on sourdough (vg)	14
<i>Add two poached eggs 6</i>	
French toast, caramelised banana & maple syrup (vg)	15
<i>Add bacon 4.5, soft serve ice cream 4.5</i>	
Wood-fired spring vegetables, gem lettuce & Green Goddess dressing (vg)	14
<i>Add two poached eggs 6, bacon 4.5</i>	
Crapaudine beets, burrata & nasturtium (vg)	15
Pear, mandarin, avocado, watercress & espelette pepper	12
Chelsea Ceasar, Romaine lettuce, Nardin anchovy, Parmesan & croutons	18
Cornish lobster roll, Marie Rose & Koffmann fries	32
<i>Add caviar 15</i>	
Our Darling's Dog	16
Wagyu brisket burger, smoked Applewood cheese, lettuce, tomato, pickles, hot sauce mayo	19.5
Parmesan & roasted leek ravioli, brown butter, Amalfi lemon	24
Market fish	MP
Half chicken, lemon, smoked anchovies & gem lettuce	29
Butcher's cut or Rib-eye	24.5/48
<i>Add two fried eggs 6</i>	
Roast Sirloin of Hereford Beef served with all the trimmings & gravy*	29.5
*Available on Sunday only	
Roasted hispi cabbage, smoked onion & black garlic (vg)	13
Tenderstem broccoli, almond, garlic & chilli (vg)	8
Koffmann fries (vg)	7
Jersey Royal potatoes, brown butter & parsley (vg)	7

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.