

THREE DARLINGS

A very English neighbourhood restaurant - Concentrating on flavour

Supper Club Menu

Flour & Water

English heritage sourdough (vg)	6
Focaccia with sundried tomatoes, rosemary & caramelised onion butter (vg)	6
Burrata flat bread with lovage & pine nut (vg)	9.5
Oak smoked mackerel flat bread with harissa, rocket & Parmesan	9.5

Oyster

Three Darling's oyster, fermented chili sauce & horseradish mignonette	5 each
House Special oyster with tomato elixir, capers & basil	5 each

Starters

Char siu Shorthorn beef ribs & Szechuan pepper	14
Spanish octopus, butter bean, smoked paprika & lemon	21.5/43
Heritage cherry tomato, radish & smoked almonds (vg)	12
Salt baked beetroot, burrata, pistachio & nasturtium (vg)	15
Endive salad, blue cheese, pomegranate & celery (vg)	14

Mains

Skate wing schnitzel <i>or</i> Aubergine schnitzel (vg) katsu curry & lime	30/24
Roasted Cornish cod with mussels, kombu velouté & kale	38
Stuffed globe artichoke, ratatouille, Jerusalem artichoke puree (vg)	27
Lamb rump, spring green bean, peas & mint gremolata	34
Wagyu Sausage Roll with Jersey Royals & gravy for two	29pp

Grill

Market fish	MP
Half chicken, lemon, smoked anchovies & gem lettuce	28
Butcher's cut	24.5
280g Ribeye steak	48
450g Chateaubriand for two	98
800g Hereford Cote de boeuf for two	110

Sauces

Beef fat gravy & bone marrow	4.5
Chimichurri (vg)	3
Garlic & parsley butter (vg)	3
Green peppercorn (vg)	4.5

Sides

Roasted hispi cabbage, smoked onion & black garlic (vg)	13
Sprouting broccoli, almond, garlic & chilli (vg)	8
Booton Bee's honey, roasted carrots, lemon thyme (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.