

THREE DARLINGS

A very English neighbourhood restaurant - Concentrating on flavour

Supper Club Menu

Flour & Water

English heritage sourdough (v/vg)	6
Focaccia with sundried tomatoes, rosemary & caramelised onion butter (v)	6
Peach, goat cheese & Serrano ham flatbread	9.5
Anchovies flatbread with capers, black olives & oregano	9.5
Market crudités & grilled flat bread (v)	15

Oyster

Three Darling's oyster, fermented chili sauce & horseradish mignonette	4.5 each
House Special oyster with tomato elixir, capers & basil	4.5 each

Starters

Char siu Shorthorn beef ribs & Szechuan pepper	14
Spanish octopus, butter bean, smoked paprika & lemon	21.5/43
Salt baked beetroot, burrata, pistachio & nasturtium (v/vg)	15
Baby artichoke with Serrano ham filled with Jerusalem artichoke remoulade (v)	16

Mains

Haddock schnitzel, katsu curry & lime	32
Roasted Cornish cod with mussels, kombu velouté & kale	38
Polenta with roasted tomato & red pepper sauce, mint pesto, carrots & peas (v)	26
Curried cauliflower with cauliflower puree, almond & lemon dressing (vg)	26
Lamb rump, spring green bean, peas & mint gremolata	34

Grill

Market fish	MP
Half chicken, burnt lemon & roasted baby gem lettuce	29
Three Darlings burger, Applewood cheese, lettuce, tomato, pickles, hot sauce mayo & fries	22.5
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 (v/vg)	3
Garlic & parsley butter (v)	3
Green peppercorn	4.5

Sides

Roasted hispi cabbage, smoked onion & black garlic (v)	13
Creamed spinach (v)	7
Koffmann fries (v/vg)	7
Crushed purple potatoes, brown butter & parsley (v/vg)	7
Green leaf salad (v/vg)	6

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.

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September Supper Club

Served every evening Tuesday-Saturday

Focaccia with sundried tomatoes, rosemary & caramelised onion butter (v)

Three Darlings Greek salad, feta mousse, heritage tomato & capers

or

Baby artichoke with Serrano ham filled with Jerusalem artichoke remoulade

Curried cauliflower with cauliflower puree, almond & lemon dressing (vg)

or

Cornish seabass, courgette, tomato & olive

or

Butchers Cut, mashed potatoes & beef gravy

5 supplement

Roasted hispi cabbage (v) 13, Creamed spinach (v) 7,
Koffmann fries (v/vg) 7, Crushed purple potatoes (v/vg) 7, Green leaf salad (v/vg) 6

Choux bun, Belgium chocolate, hazelnut & ice cream

or

Strawberries & cream soft serve

Served with a glass of Roebuck Classic Cuvée

49.5pp