

THREE DARLINGS

A very English neighbourhood restaurant - Concentrating on flavour

Breakfast & Brunch - Available from 9am and for the afternoon

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| Eggs Benedict, Florentine (v) or Royale with hollandaise | 9/8.5/9.5 |
| Lobster Royale | 12 |
| Scrambled eggs, smoked salmon & sourdough | 19 |
| Baked shakshuka eggs, feta & coriander (v/vg) | 19 |
| Add sourdough 3.5 | |
| Smashed avocado on sourdough (v/vg) | 14 |
| Add two poached eggs 6 | |
| French toast, caramelised banana & maple syrup (v) | 15 |
| Add bacon 2.5, soft serve ice cream 4.5 | |
| Pancake with maple syrup (v) | 15 |
| Add bacon 2.5, soft serve ice cream 4.5, berries 4 | |
| Three Darlings Bun, sausage, bacon, egg, cheese & hot sauce mayo | 17 |

Lunch Specials

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| Cornish lobster roll, Marie Rose & fries | 28 |
| Our Darlings Hot Dog with bacon crumbs, caramelised onion, mustard & fries | 18 |
| Three Darlings burger, cheese, lettuce, tomato, pickles, jalapenos, hot sauce mayo & fries | 22.5 |
| Add crispy streaky bacon | |
| Mushroom burger, hot sauce mayo, Parmesan, red cabbage & fries (v) | 19.5 |
| Paccheri pasta, tomato fondue, burrata & basil (v) | 21 |
| Chicken paillard, gem lettuce, roasted peppers, garlic butter & Parmesan | 24 |
| Roast Sirloin or Roast Rib-eye of beef served with all the trimmings - Sunday's only | 25/35 |

Lunch & Dinner

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| English heritage sourdough (v/vg) | 6 |
| Focaccia with sundried tomatoes, rosemary & caramelised onion butter (v) | 6 |
| Dorset goat cheese & Serrano ham flatbread (available for dinner) | 9.5 |
| English garden salad, baby potato, quail egg, sugar snap peas, honey dressing (v/vg) | 14 |
| Salt baked beetroot, burrata, pistachio & nasturtium (v/vg) | 15 |
| Char siu Shorthorn beef ribs & Szechuan pepper | 14 |
| Spanish octopus, XO sauce, butter bean, smoked paprika & lemon | 19 |
| Curried cauliflower with cauliflower puree, almond & lemon dressing (v/vg) | 26 |
| Corn-fed chicken, butterhead lettuce, Caesar dressing, aged Parmesan, Provençal fries | 29 |
| Cornish seabass, baby potato, courgette, basil, tomato & olive | 32 |
| Market fish | MP |
| Sirloin | 28.5 |
| Rib-eye | 42 |
| Fillet | 59 |
| 450g Chateaubriand for two | 98 |
| 800g Hereford Cote de boeuf for two | 110 |
| Roasted hispi cabbage, smoked onion & black garlic (v) | 13 |
| Creamed spinach (v) | 7 |
| Koffmann fries (v/vg) or Mashed potatoes (v) | 7 |
| Green leaf salad (v/vg) | 6 |
| Beef fat gravy & bone marrow | 4.5 |
| Chimichurri (v/vg) | 3 |
| Garlic & parsley butter (v) | 3 |
| Green peppercorn | 4.5 |

Festive Menu

Monday to Friday

2 Courses 35 / 3 Courses 39.5

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| Prawn cocktail, Marie Rose & focaccia |
| or |
| Smoked salmon, cucumber & soda bread |
| or |
| Salt baked beetroot, burrata & pistachio |
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| Roast turkey with all the trimmings |
| or |
| Dover sole meuniere |
| or |
| Caramelised onion and goat cheese tart, poached pear & red wine jus (v) |
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| Black Forest gateaux soft serve |
| or |
| Sticky toffee pudding |

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. Menu subject to availability.