

# THREE DARLINGS

*A very English neighbourhood restaurant - Concentrating on flavour*

## ***Steak Night***

***Served 5.30pm-9pm***

**2023 Château La Fleur Godard, Entre Deux Mers Merlot, France £40**

**2023 Ciú Ciú, Piceno 'Bacchus', Marche, Montepulciano, Sangiovese, Italy £35**

English heritage sourdough (v/vg) 6

Parker House roll & caramelised onion butter (v) 4 each

Salt baked beetroot, burrata, pistachio & nasturtium (v/vg) 15

Green garden salad & mustard dressing 10

Char siu Shorthorn beef ribs & Szechuan pepper 15

\*\*\*

*All steaks are served with cafe de Paris butter & Provençal fries*

Bavette 22

Sirloin 26

Rib-eye 32

Fillet 39

800g Hereford Cote de Boeuf *for two* 90

Roast Sirloin or Roast Rib-eye of beef served with all the trimmings 26/32

Curried cauliflower with cauliflower puree, almond & lemon dressing (vg) 26

Corn-fed chicken, lettuce, Caesar dressing, croutons, aged Parmesan, Provençal fries 29

## ***Sides***

Roasted hispi cabbage smoked onion & black garlic (v) 6.5,

Tenderstem broccoli 7, Koffmann fries (v/vg) 7

Mashed potatoes 7, Provençal fries 8.5

## ***Sauces***

Beef fat gravy & bone marrow 4.5, Bearnaise 4,

Garlic & parsley butter (v) 3, Green peppercorn 4.5

*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.*

*Wi-Fi password: **3darlings***