

THREE DARLINGS

A very English neighbourhood restaurant - Concentrating on flavour

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

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

Cornish lobster roll, Marie Rose & fries	32
Labneh, sumac & pomegranate flatbread with poached eggs & pickled red onion (v)	19
Our Darlings Hot Dog with bacon crumbs, caramelised onion, mustard & fries	18
Dry-aged 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
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

Express Menu

Monday to Friday

12-3pm/5.30-6.30pm

2 Courses 26 / 3 Courses 31

Soup of the day
or
Salt baked beetroot, burrata, pistachio & nasturtium

Market fish, crushed new potatoes & seaweed butter
or
Bavette steak, frites, cafe de Paris butter
5 supplement
or
Wood-fired aubergine with pepper caponata, aged feta & pomegranate dressing

Milk soft serve with white chocolate, raspberries & pistachio

Lunch & Dinner

English heritage sourdough (v/vg)	6
Parker House Roll & caramelised onion butter (v)	4 each
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
Caramelised onion soup with Montgomery cheddar croutons	12
Aged Scottish beef tartare	18/28
Orkney scallops, heritage creamed leaks, crispy onion & hollandaise	12 each
Paccheri pasta, tomato fondue, burrata & basil (v)	18/24
Wood-fired aubergine with pepper caponata, aged feta & pomegranate dressing (v/vg)	26
Corn-fed chicken, butterhead lettuce, Caesar dressing, aged Parmesan, Provençal fries	32
Cornish seabass, baby potato, courgette, basil, tomato & olive	32
Welsh lamb shank, tomato & olive reduction, rosemary & Tuscan wine	36
Market fish	MP
Sirloin	28.5
Rib-eye	42
450g Chateaubriand for two	98
800g Hereford Cote de boeuf for two	110

Roasted hispi cabbage, smoked onion & black garlic (v)	6.5	Beef fat gravy & bone marrow	4.5
Creamed spinach (v)	7	Chimichurri (v/vg)	3
Koffmann fries (v/vg) or Mashed potatoes (v)	7	Garlic & parsley butter (v)	3
Provençal fries	8.5	Green peppercorn	4.5
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. Menu subject to availability.