

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	18/17/20
Scrambled eggs, smoked salmon & sourdough	19
Baked shakshuka eggs, feta & coriander (v/vg)	19
<i>Add sourdough 3.5</i>	
Smashed avocado on sourdough (v/vg)	14
<i>Add two poached eggs 6</i>	
Wiltshire truffle scrambled eggs (v)	32
French toast, caramelised banana & maple syrup (v)	15
<i>Add bacon 2.5, soft serve ice cream 4.5</i>	
Pancake with maple syrup (v)	15
<i>Add bacon 2.5, soft serve ice cream 4.5, berries 4</i>	
Three Darlings Bun, sausage, bacon, egg, cheese & hot sauce mayo	17

Lunch Specials

Cornish lobster roll, Marie Rose & fries	32
Burrata, sumac & pomegranate flatbread with poached eggs & pickled red onion (v)	20
Our Darlings Hot Dog with bacon crumbs, caramelised onion, mustard & fries	19
Dry-aged burger, cheese, lettuce, tomato, pickles, jalapenos, hot sauce mayo & fries	23
<i>Add crispy streaky bacon</i>	
Mushroom burger, hot sauce mayo, Parmesan, red cabbage & fries (v)	20
Chicken paillard, gem lettuce, roasted peppers, garlic butter & Parmesan	26
Roast Sirloin or Roast Rib-eye of beef served with all the trimmings - Sunday's only	28/38

Lunch & Dinner

English heritage sourdough (v/vg)	6		
Parker House Roll & caramelised onion butter (v)	4 each		
London burrata, pickled onion & sumac flatbread	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 Comte croutons	12		
Aged Scottish beef tartare, leak nest, Clarence Court egg	18/28		
Albacore tuna tartare, smashed avocado, sesame & basil cress 16	12 each		
Wye Valley asparagus, blood orange, fennel & pistachio salad 14	18/24		
Paccheri pasta, tomato fondue, burrata & basil (v)			
Wood-fired aubergine with pepper caponata, aged feta & pomegranate dressing (v/vg)	26		
Riggatoni, cacio e pepe, aged Parmesan (v) <i>Add 5g black winter truffle 15</i>	19/25		
Corn-fed chicken, butterhead lettuce, Caesar dressing, aged Parmesan, Provençal fries	32		
Cornish red mullet, red chicory, cherry tomato, Kalamata olives & lemon	36		
Welsh lamb shank, olive reduction, rosemary & Tuscan wine	MP		
Market fish	28.5		
Sirloin	42		
Rib-eye	98		
450g Chateaubriand for two	110		
800g Hereford Cote de boeuf for two			
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		

Express Menu

Monday to Friday

12-3pm/5.30-6.30pm

2 Courses 27 / 3 Courses 32

Soup of the day
<i>or</i>
Salt baked beetroot, burrata, pistachio & nasturtium

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

Milk soft serve with white chocolate, raspberries & pistachio

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.