

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)	15
<i>Add two poached eggs 6</i>	
Wiltshire truffle scrambled eggs (v)	32
Toasted brioche with hummus, poached eggs, peppers & basil pesto	19
French toast, caramelised banana & maple syrup (v)	16
<i>Add bacon 3.5, soft serve ice cream 4.5</i>	
Pancake with maple syrup (v)	16
<i>Add bacon 3.5, soft serve ice cream 4.5, berries 4</i>	
Three Darlings Bun, sausage, bacon, egg, cheese & hot sauce mayo	18

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 3.5</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		
Puy lentils salad with house pickled vegetables, hazelnut & honey mustard dressing (v/vg)	15		
Salt baked beetroot, burrata, pistachio & nasturtium (v/vg)	15		
Char siu Shorthorn beef ribs & Szechuan pepper	16		
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		
Wye Valley asparagus, blood orange, fennel & pistachio salad (v/vg)	16		
Paccheri pasta, tomato fondue, burrata & basil (v)	18/24		
Wood-fired aubergine with pepper caponata, aged feta & pomegranate dressing (v/vg)	26		
Rigatoni, cacio e pepe, aged Parmesan (v) Add 5g black winter truffle 15 Dinner only	19/25		
Corn-fed chicken, butterhead lettuce, Caesar dressing, aged Parmesan, Provençal fries	32		
Cornish red mullet, red chicory, cherry tomato, Kalamata olives & lemon	32		
Welsh lamb shank, olive reduction, rosemary & Tuscan wine <i>Dinner only</i>	38		
Sirloin	28.5		
Rib-eye	42		
800g Hereford Cote de boeuf <i>for two</i>	48pp		
Dover sole meunière <i>for two</i>	42pp		
Roasted hispi cabbage, smoked onion & black garlic (v)	13	Beef fat gravy & bone marrow	4.5
Creamed spinach (v)	7	Chimichurri (v/vg)	3
Koffmann fries (v/vg) <i>or</i> 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

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