

# THREE DARLINGS

C H E L S E A

## SNACKS

Sun dried tomato focaccia, pan d'epi & tuscan olive oil 6.5  
Beef tartare, paprika crisps, peppercorn sauce 10  
Gougeres, montgomery cheddar & walnut 4/each  
Pan con with vesuvio tomato & ortiz anchovy 8

## STARTERS

Cornish bluefin tuna ,tomato confiture 16  
St Austell Bay mussels & clams cooked over embers, garlic smoked mussel emulsion 18  
'Pinzamone' English smoked vegetables on ice, anchoaide, green goddess 19  
Cured wild sea trout, japanese citrus, cantaloupe melon and kent cucumber 16  
Marinated datterini tomatoes, burrata and basil 12.5

## SALADS

Raw provencal courgette, sheep's ricotta, cantabrian anchovy & black olive 14  
Italian peach avocado and organic leaves, aged pecorino 14  
Summer green organic salad, champagne dressing 8  
'Athena's greek salad' 12  
Confit cornish tuna belly 'Nicoise style' 22

## PASTA

Basil rigatoni, sun dried datterini, pine nuts 24  
Potato gnocchi, sorrentini style 24  
Spaghetti of native blue lobster, tomato, chilli 42

## PIZZA

*Our pizzas are made with unleavened dough, making them extremely light and fresh.*  
London burrata, isle of wight tomato, basil 24  
Liguria style, courgette, anchovy, goats cheese 21

## MAIN

Aubergine Capenata, pine nuts & garden herbs 18  
Devon white baby chicken, davilo style, organic leaves & amalfi lemon 28  
Braised leg of provencal lamb, borlotti beans & salsa verde 34  
'Three Darlings Burger,' Philly cheesesteak & fries 36

## FISH SPECIALS

Frito Misto amalfi style, Garlic mayo & lemon 24  
Cornish Fish of the day, grilled with amalfi lemon MP  
Red Cornish Sea Bream, saffron potato, bouillabaisse 36

## MEAT FROM THE GRILL

Hereford Sirloin 8oz/36                      40 day aged Cumbrian beef fillet 8oz/46                      Aberdeen Angus Ribeye 10oz/48  
Irish rare breed cote de boef 14/100g                      Wenford Wagyu Tomahawk 20/100g

## SIDES

Koffman Fries 7                      Jersey Royals 7                      Vesuvio tomato salad 7

