THREE DARLINGS

CHELSEA

Rosemary focaccia, tuscan olive oil 6
Cumbrian beef tartare, paprika crisps 11
Gougeres, montgomery cheddar & walnut 4/each
Pan con Vesuvio tomato, ortiz anchovy 7/each

Carlingford oysters 3/each
Oban langoustine cooked over embers, confit garlic 7/each
St Austell Bay mussels cooked over embers, smoked emulsion 16
Dorset Queenie scallops, sicilian butter 19

Delica pumpkin, espelette pepper, bitter leaves 15
Sollies fig, salt baked beetroot, stracciatella, nut crumb, Graham's Port 16
Winter tomato crostata, Olavidia goats cheese, frisee 16
Welsh Hen crab rice, brown butter 19

Ravioli of Tuscan ricotta with bitter spinach, Amalfi lemon, beurre noisette & sage 26
Shellfish raviolo, Mazara del Vallo prawn, sauce Americaine 28
Wagyu bolognese, bone marrow butter, 30 month aged Parmigiano Reggiano 34

Rotisserie Chicken for two

Poulet noir de Challans, ratte du Touquet cooked in chicken fat, chicken gravy,
Edmont Fallot Dijon mustard dressing, green salad 39/per person

Stuffed squash and provencal pumpkin , woodfired aubergine, miso 28
Ox cheek braised in red wine, horseradish, Carote de Polignano 34
Wagyu burger, braised shortrib, wagyu jus, koffman fries 38
Creedy Carver duck, wild Scottish girolles, braised endive, duck jus 45

"Tuna au poivre" tuna loin, shoestring fries 38
Cornish sea bass, Basque beans, cavolo nero 39
Day boat turbot on the bone, Sicilian butter 44
Line caught whole John Dory for two, Bouillabaise sauce 78

Cumbrian beef fillet on the bone 8oz/48
Aberdeen angus ribeye 10oz/48
Belted Galloway cote de boeuf 100g/13
Devon Red T-bone steak for two 120

Koffman fries 7
Ratte potatoes, confit garlic 7
Green salad, mustard dressing 9
Wild Scottish girolles 12