DARBY'S

JANUARY 2025

SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters -Achill / Louet Feisser (min 4 per order)	5 / 5 each
Smoked eel 'Grillda', Mojo verde (2 pieces)	4.50
Porcini arancini (2 pieces)	4.50
Smoked chicken croquettes, mustard pickle (2 pieces)	4.50
Dressed Devon crab slider (1 piece)	10
Westcombe ricotta, Delica pumpkin, grilled leaves, pumpkin seed pesto (v)	13.50
George's pork terrine, armagnac prunes, celeriac remoulade	14.50
Darby's cured meats & house pickles	14
Shetland mussels & lardo on toast	13
Truffled Baron Bigod, fig & walnut toast (v)	14.50
Baked diver scallop & XO butter	10.50
GARDEN, SEA, LAND & SUNDAY ROASTS	
Beef shin & bonemarrow pie (please allow 25 mins)	28.50
Cornish pollock, three-cornered-leek, smoked butter sauce (add 5g caviar for 10)	34
Dry aged Aurox beef, crispy potatoes, winter greens, carrots & Yorkshire pudding	
- Rump / Sirloin / Chateaubriand	29 / 38 / 45
Hampshire pork belly, apple compote & Sunday trimmings	28
Slow cooked lamb shoulder & Sunday trimmings (for 2 to share)	32 pp
Smoked celeriac & Sunday trimmings (v)	24
The Holy Trinity	
Beef rump, Hampshire pork belly & lamb shoulder with trimmings (min. 2 pax)	35pp
SIDES	
Shrub provisions mixed leaf salad, mustard vinaigrette (v)	7.50
Darbys mashed potato (v)	6.50
Celeriac, potato & truffle gratin (v)	12
Cauliflower cheese (v)	7.50
Sunday trimmings (va)	9.50

PUDDINGS

Sticky toffee pudding, toasted pecan & milk ice cream	10.50
Salted caramel, cacao & Guinness ice cream	9.50
Five Farms ice cream	7.50
Clementine sorbet	3 per scoop

Buy our book - Larder by Robin Gill £18

