

SNACKS & SMALL PLATES

Cerignola olives (v)	4
Darby's sourdough, cultured butter (v) (take a loaf home for 5.50)	4.50
Oysters - Carlingford / Louet Feisser (min 4 per order)	4 / 5 each
Smoked chicken croquettes, mustard pickle (2 pieces)	4.50
Smoked eel 'grillda', green chilli, Gordal olive (2 pieces)	5.50
Duck liver parfait on toast, quince jam	10.50
Porcini & truffle arancini (2 pieces)	4.50
Dressed Devon crab slider (1 piece)	10
Westcombe ricotta, Delica pumpkin, grilled leaves, pumpkin seed pesto (v)	13.50
Darby's cured meat, house pickles	14
Baked diver scallop, XO butter	10.50

GARDEN, SEA & LAND

Please note that some of our cuts of meat take up to 45 minutes to cook

St Ewe egg, wild mushrooms & Jerusalem artichoke (v)	27.50
Beef shin & bonemarrow pie (please allow 25 mins)	28.50
Devonia duck breast, burned brassicas, smoked beetroot	32
Cornish pollock, three-cornered leeks, smoked butter sauce	28
Hampshire pork chop & XO sauce	28
Whole Cornish turbot (400g / 500g), lemon & caper butter	40 / 50
Aurox sirloin on the bone (400g)	40
Aurox aged beef rib on the bone (800g / 1kg)	80 / 100

SIDES

Shrub provision mixed leaf salad, mustard vinaigrette (v)	7.50
Darby's mashed potato (v)	6.50
Glazed sandy carrots (v)	6.50
Brussel tops, smoked bacon, chestnut	6.50
Celeriac, potato & truffle gratin (v)	9.50
Darby's crispy beef fat chips	6.50
Peppercorn sauce / Bearnaise / Bordelaise	4



Buy our book - Larder by Robin Gill £18

We charge a one pound contribution for unlimited still & sparkling filtered water.
All prices inclusive of VAT. Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies.
Discretionary 12.5 percent service charge will be added to your bill. All game is wild & may contain shot.