**DARBY'S** 

#### **FEBRUARY 2025**

#### **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 / Kelly Natives (min 4 per order)	4 / 5 / 6 each
Porcini & truffle arancini (2 pieces) (v)	4.50
Crispy beef nuggets, 'Big Mac' flavours (2 pieces)	4.50
Smoked eel 'grillda', green chilli, Gordal olive (2 pieces)	5.50
Chicken liver parfait, on toast, rhubarb & pickled walnut	10.50
Dressed Devon crab slider (1 piece)	10.50
Red mullet crudo, blood orange escabeche, lobster rouille	12
Stracciatella, grilled calcot onion, romesco sauce (v)	13
George's pork terrine, celeriac remoulade	14.50
Darby's cured meat, house pickles	14
Baked diver scallop, XO butter	12.50

## **GARDEN, SEA & LAND**

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

Ricotta agnolotti, Violette artichoke, Cime di rapa (v)	24
Beef shin & bone marrow pie (please allow 25 mins)	29.5
Iron Age pork chop, XO sauce	28
Cornish pollock, three cornered leek, smoked butter sauce	28
Whole lemon sole, caper butter (450g)	38
1/2 Somerset Saxon chicken, morels, sherry sauce	42
Aurox Chateaubriand (400g)	88
Aurox sirloin on the bone (400g)	44
Aurox aged beef rib on the bone (600g / 800g /lkg)	72 / 96 / 120

### SIDES

Shrub provision mixed leaf salad, mustard vinaigrette (v)	7.50
Darby's mashed potato (v)	6.50
Glazed sandy carrots (v)	6.50
Purple sprouting broccoli, chestnuts, pecorino (v)	6.50
Celeriac, potato & truffle gratin (v)	9.50
Darby's crispy beef fat chips	6.50
Peppercorn sauce / Bearnaise	4



# Buy our book - Larder by Robin Gill £18