THREE Darlings

A very English Bistro - Respecting the seasons - Concentrating on Flavour

A LA CARTE

OYSTERS

Porthilly

'Three darlings fermented chilli Sauce', horseradish mignonette (three for 12, six for 24, twelve for 48) House special oyster, apple, cucumber, parsley (three for 15, six for 30, twelve for 60)

FLOUR & WATER

Grilled sourdough, cultured butter *or* aged beef-fat marmite 6
Toasted brioche, chicken liver, damson preserve 12
Day-old sourdough, burnt aubergine 6

FLATBREADS

Nduja, burrata, basil 14
Harissa, red pepper, olive 12
Smoked anchovy, garlic, parsley 14
(All the above are cooked in our stone oven with our sourdough base)

SMALL PLATES

Trout crudo, pickled radish, citrus 14
Lamb belly, chimichurri, sheep's milk labneh 18
Nduja, cackle bean egg, Piquillo pepper 9
Baked potato, Lincolnshire poacher, caramelised onion 12
Fire-grilled Spanish octopus, sobrasada, butter bean aioli 18
Dorset clams, 1000 clove garlic butter, sourdough ball 16
Raw & Roasted Provence Squash, Lovage, pine nut 12
Pickled Kohl Rabi, Swede, walnut, turnip cream 14
Crapaudine Beets, English Fig, Nasturtium 12

LARGE PLATES

Cornish mackerel, Autumn tomato, olive 22
Skate wing schnitzel, katsu curry, lime 24
Cutlet pork, mustard, brassicas 28
Cornish cod, flamed mussels, Grelot onion 34
Spiced spatchcock poussin, chicken fat butter 32
Braised turnip, shitake, not "XO" 18 (VG)
Grilled hispi, cabbage, smoked onion, black garlic 18 (VG)

AGED MEAT AND FISH

Bone-in rib eye 12 per 100g 28-day aged fillet 180g *or* 224g 48 Butchers special cut - market value Lamb rack *or* cutlet 42

Whole grilled market fish 500g/900g, garlic, parsley or Brown butte, capers - market value

SAUCES

Beef fat gravy Green Peppercorn bearnaise Salsa Verde

SIDES FOR THE TABLE

Spiced red cabbage 6 Smoked leek, Pink fir potatoes 6 Koffman frites 6 Charred tender stem broccoli and hazelnut 7 Macerated Autumn tomatoes 'Panzanella' 8 Treviso, radicchio, beet molasses 6

