THREE Darlings

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

BRUNCH

Açai Bowl, banana, almond 12
Housemade sourdough, Summer preserves 7
'Three Darlings Bun', maple-cured bacon, Cumberland sausage 14
+ fried egg 2.5, + potato rosti 2.5
Eggs your way, served with sourdough 12
Toasted Pain de Mie, avocado, mushroom granola, 12
+ poached egg 2.5

Wood-fire breakfast, flat bread: Merguez sausage, cackle bean egg, spinach 14 Shakshuka, feta, coriander 12

FLOUR & WATER

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

SANDWICHES

Three Cheese, onion chutney, sourdough 12 'Pain de Niçoice', confit Cornish tun, basil pesto 14 Katsu chicken, brioche, 'Three Darling's Hot Sauce' 14

SALADS

Breakfast Super greens, avocado, spinach, grilled kale, pumpkin seed, sunflower seeds, spring onion, poached eggs 16
Raw & roasted Provence squash, Lovage, pine nut 12
Pickled Kohlrabi, swede, walnut, turnip cream 14
Crapaudine beets, English fig, nasturtium 14

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
+ fried egg 2.5, + potato rosti 2.5

SAUCES

Beef fat gravy - Green Peppercorn bearnaise - Salsa Verde

SIDES

Spiced red cabbage 6
Crispy smoked Pink fir potatoes 6
Koffman Fries 6
Tenderstem broccoli, hazelnut, burrata 9
Macerated Autumn tomatoes "Panzanella" 8
Treviso, radicchio, beet molasses 6



Chewing alone? Scan to listen to our Three Darlings playlist!