

# THREE DaRLINGS

*A very English neighbourhood restaurant - Concentrating on flavour*

## ***Supper Club Menu***

### **Snacks**

Quail scotch egg, black pudding & cider apple	8
Harissa flat bread, red pepper, Kalamata olive	8.5
Nardin anchovy flat bread, Welsh garlic & parsley	9.5
Three Darling's oyster, fermented chili sauce & horseradish mignonette	5 each
House Special oyster with yuzu koshō & trout roe	5 each
Char siu Shorthorn beef ribs & Szechuan pepper	6 each
Fried Enoki mushrooms & wasabi mayonnaise (vg)	9

### **Starters**

Grilled puntarelle, whipped smoked goat curd & anchovies	14
Red mullet, boullibaisse sauce & pickled cedro	18
Spanish octopus, sobrasada & butter bean aioli	21
Beef tartare, black garlic, mushroom & grilled sourdough	22
Crapaudine beets, burrata & nasturtium (vg)	14

### **Mains**

Baked miso aubergine, tarragon yoghurt & crispy chickpeas (vg)	24
Skate wing schnitzel, katsu curry & lime	29
Cornish baby monkfish tail meuniere	34
Celeriac, spinach, wild mushroom pie & parsley sauce (vg)	27
Wagyu Sausage Roll with mashed potato & gravy for two	52

### **Grill**

Market fish with seaweed butter	MP
Lamb Barnsley chop	34
Spiced spatchcock poussin, garlic butter	28
200g Dry aged picanha steak	24
250g Ribeye steak	42
450g Chateaubriand for two	95
800g Hereford Cote de boeuf for two	108

### **Sauces**

Beef fat gravy & bone marrow	4.5
Chimichurri	3
Garlic & parsley butter	3

### **Sides**

Roasted hispi cabbage, smoked onion & black garlic (vg)	12
Spring greens & butter onion (vg)	8
Koffmann fries (vg)	7
Mashed potato (vg)	7
<i>Add black truffle 15</i>	
Bitter leaf salad, blood orange & beet molasses (vg)	6.5

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.*