THREE D_QRLINGS

A very English neighbourhood restaurant - Concentrating on flavour

Flour & Water English heritage sourdough <i>or</i> Honey glazed Parker House roll & cultured butter Harissa flat bread, red pepper, Kalamata olive Nardin anchovy flat bread, Welsh garlic & parsley	6 8.5 9.5
Oysters Three Darling's oyster, fermented chili sauce & horseradish mignonette House Special oyster with yuzu koshō & trout roe	5 each 5 each
Brunch Eggs Benedict, Florentine or Royale with hollandaise Three Darlings Bun, sausage, bacon, egg, cheese & hot sauce mayo Scrambled eggs, smoked salmon & sourdough <i>Add caviar 15</i>	18/18/20 16 19.5
Baked shakshuka eggs, feta & coriander (vg) <i>Add sourdough 3.5</i> Smashed avocado on sourdough (vg)	18.5 14
Add two poached eggs 6 Grilled puntarelle, whipped smoked goat curd & anchovies (vg) Crapaudine beets, burrata & nasturtium (vg) Parmesan & roasted leek ravioli, brown butter, Amalfi lemon French toast, caramelised banana & maple syrup (vg) Add bacon 4.5, soft serve ice cream 4.5	14 14 24 12
From The Grill	
Char siu Shorthorn beef ribs & Szechuan pepper Spanish octopus, sobrasada & butter bean aioli	6 each 21
Baked miso aubergine, tarragon yoghurt & crispy chickpeas (vg) Market fish with seaweed butter Spiced spatchcock poussin, garlic butter 200g Dry aged picanha steak <i>Add two fried eggs 6</i> 800g Hereford Cote de boeuf for two	24 MP 28 24 108
Roast Sirloin of Hereford Beef served with all the trimmings & gravy* *Available on Sunday only	29.5
Sauces Beef fat gravy & bone marrow Chimichurri (vg) Garlic & parsley butter (vg)	4.5 3 3
Sides Roasted hispi cabbage, smoked onion & black garlic (vg) Tenderstem broccoli, almond, garlic & chilli (vg) Koffmann fries (vg) Mashed potato (vg) <i>Add black truffle 15</i> Bitter leaf salad, blood orange & beet molasses (vg)	12 8 7 7 6.5