

DARKHORSE

|  |     |                |     |                 |      |
|--|-----|----------------|-----|-----------------|------|
| Manzanilla Olives  | 4.5 | Bread & Butter | 4.5 | Marcona Almonds | 4.95 |
| Selection of Cured Meat & Salami w/pickled cornichons                  |     |                |     |                 | 11   |
| STARTERS & SMALLER DISHES  |     |                |     |                 |      |
| Padron peppers w/sea salt (vgn)*                                       |     |                |     |                 | 6.5  |
| Mini Chorizo Picante*  |     |                |     |                 | 7.5  |
| Fresh Pea & mint soup w/natural yoghurt & olive crostini(v)*           |     |                |     |                 | 7.5  |
| Iberico ham croquetas, confit garlic aliolo*                           |     |                |     |                 | 9    |
| Squid ink arancini w/chive & lemon mayonnaise*                         |     |                |     |                 | 9    |
| Shiitake & oyster mushroom skewers w/harrisa hummus & dill oil (vgn)*  |     |                |     |                 | 9/16 |
| Warm English Asparagus, soft poached egg, romesco sauce(v)*            |     |                |     |                 | 9.5  |
| Fresh Burrata, tomato & broad bean salsa w/basil oil(v)*               |     |                |     |                 | 9.5  |
| John Dory w/chicory, pickled Margherita onions, sweet mustard dressing |     |                |     |                 | 10.5 |
| Slow cooked beef short rib, crispy polenta & gorgonzola                |     |                |     |                 | 10.5 |

New weekday offer. Enjoy 3 small plates for £20. Tues-Fri 4–7pm. where indicated\*

MAINS

|  |   |                     |   |                      |       |
|--|---|---------------------|---|----------------------|-------|
| Char-grilled Sirloin of beef on the bone 500g/800g, w/shallot & watercress salad (1 to 3 people) |   |                     |   |                      | 52/72 |
| Rich roast gravy   | 3 | Saffron garlic mayo | 3 | Parsley pepper sauce | 3     |
| Fresh Tagliatelle, Datterino tomatoes, fresh cows milk ricotta, basil leaves (v)                 |   |                     |   |                      | 18    |
| Chargrilled Lamb Cutlets, Alubia white beans & salsa verde                                       |   |                     |   |                      | 25    |
| Roasted Pollock, spinach risotto & burnt lemon caper butter                                      |   |                     |   |                      | 22    |
| Charcoal roast duck breast, caponata, wild garlic purée & toasted pine nuts                      |   |                     |   |                      | 23    |
| Angus Fillet Mignon, oyster mushrooms, pimiento potatoes, bone marrow jus                        |   |                     |   |                      | 28    |
| Baked Sea bream, roasted beetroot, tropea onion & mustard crème fraîche                          |   |                     |   |                      | 24    |

SIDES

|   |  |  |  |  |     |
|---|--|--|--|--|-----|
| Seasonal salad leaves w/Carosello cucumber, lime dressing (v) |  |  |  |  | 5/9 |
| Buttered broccoli & French beans (v)                          |  |  |  |  | 5   |
| Roast Italian new potatoes, rosemary & garlic (vgn)           |  |  |  |  | 5   |
| Chips(v)  |  |  |  |  | 5   |

DESSERTS

|   |  |  |  |  |       |
|---|--|--|--|--|-------|
| Affogato  |  |  |  |  | 7     |
| Tonka bean & lime posset, rhubarb compote                                 |  |  |  |  | 9     |
| White chocolate & pistachio cheesecake                                    |  |  |  |  | 9     |
| Gariguette strawberry Eton mess, vanilla ice cream                        |  |  |  |  | 9     |
| Baked Loquats crumble tart, crème chantilly                               |  |  |  |  | 9     |
| Selection of three cheeses, Quince paste, walnut bread, celery & biscuits |  |  |  |  | 10/18 |

All prices inclusive of VAT. A discretionary 12.5% service charge will be added to bills. Vegans & vegetarians can be catered for. Allergy menu available on request.

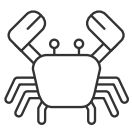
DARKHORSE

SUSTAINABILITY / ETHICS



OUR VALUES

At Darkhorse we try to use the finest ethically produced ingredients. Sourced from suppliers w/ a commitment to maintaining a positive impact on the environment



FISH / SHELLFISH

Most of our fish comes from small day boats off the Cornish coast from ethically sustainable sourced fishing methods, like hook and line, also w/ the aim of minimising the effect of overfishing.



MEAT

All our meat is bought from small farms using native breeds that are grass fed, free range, holistic grazing, organic or w/ minimal pesticides.



VEGETABLES

All of the highest quality from sustainably small growers off which a large % is organic & local suppliers. All seasonal , in fact that much the vegetable write the menu!



WINE

70% of our wines are either sustainable, organic, natural, biodynamic. From small estates using traditional methods of farming, low sulphites & intervention



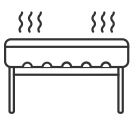
PLASTIC/ WASTE

We are committed to reducing waste & eliminating single use plastic. Waste is separated to ensure everything that can be recycled goes into the correct streams.



ENERGY

All our energy is British Gas green and one of only two energy suppliers that have achieved the Uswitch Green Tariff Gold Standard. We use no gas!



CHARCOAL

Our Charcoal briquettes are made from waste wood from old trees and wood chipping. Our supplier works w/The Forest Stewardship Council to promote eco-friendly products.