

# DARKHORSE

## SUNDAY LUNCH

Manzanilla Olives 4.5 Bread & butter 4.5 Marcona Almonds 4.95

### STARTERS & SMALLER DISHES

Padron peppers, sea salt (vgn) 6.5  
 Mini Chorizo Picante 7.5  
 Jerusalem artichoke & truffle soup w/crispy sourdough (vgn) 7.5  
 Iberico ham croquetas w/confit garlic alioli 9  
 Squid ink arancini w/fennel & coriander mayonnasie 9  
 Shiitake & oyster mushroom skewers w/harrisa hummus & dill oil (vgn) 9/16  
 Baked Monte enebro w/honey poached figs, seeded crumble(v) 9.5  
 Cured salmon w/golden beetroot puree & pickled celeriac 10.5  
 Pressed game terrine w/red onion chutney & toasted sour dough 10.5

**Sunday Roast Offer** Chicken, Porchetta or Lamb steak(+£3) w/duck fat roast potatoes, seasonal vegetables, Yorkshire Pudding & gravy w/glass of house wine 28 (31)

### MAINS

Char grilled Sirloin of beef on bone 500g or 800g (for 1 to 3 people) duck fat roast potatoes, seasonal vegetables & gravy 50/70  
 Parsley & pepper sauce 3 Saffron garlic mayo 3 Jug rich roast gravy 3  
 Smoked Haddock Fisheake in Panko breadcrumbs, tartare sauce & watercress 15  
 Fresh Tagliatelle pasta w/creamy spinach, kale, gorgonzola & pine nuts (v) 18  
 Baked Sea bream w/parsnip puree, tenderstem broccoli & chilli lemon oil 22  
 Roast Chicken or Porchetta, duck fat roast potatoes, seasonal vegetables, Yorkshire Pudding, gravy 22  
 Bertha roast leg of Lamb steak w/duck fat roast potatoes, vegetables, Yorkshire pudding & gravy 25  
 Roasted Sea trout w/spinach risotto & burnt lemon caper butter 25

### SIDES

Baby gem salad w/butternut squash & lime dressing (vgn) 5 / 9  
 Buttered broccoli & French beans (v) 5  
 Chips (v) 5

### DESSERTS

Affogato (vanilla icre cream w/espresso coffee) 7  
 Vanilla panna cotta w/bourbon caramel sauce & toasted hazelnuts 9  
 Blueberry cheesecake w/toasted walnuts 9  
 Apple & pear crumble w/vanilla ice cream 9  
 Hot chocolate Panetonne pudding 9  
 Selection of 3 cheeses, membrillo, celery, walnut bread & 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.