

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
Jerusalem artichoke & truffle soup w/crispy sour dough (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
Fresh Burrata w/blood orange & pistachio pangrattato (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

MAINS

Char-grilled Sirloin of beef on the bone 500g/800g, w/shallot & watercress salad (1 to 3 people)	50/70
Rich roast gravy	3
Saffron garlic mayo	3
Parsley pepper sauce	3
Fresh Tagliatelle pasta w/creamed spinach, kale, gorgonzola & toasted pine nuts (v)	18
Charcoal roast pork neck w/chorizo, sweet potato & chickpea stew	22
Baked Sea bream w/parsnip puree, tenderstem broccoli & chilli lemon oil	22
Charcoal roast duck breast w/Brussel sprouts, butternut squash & blackberry jus	23
12 hours slow cooked beef in red wine, carrot cream & Bertha roasted leeks	24
Roasted Sea trout w/spinach risotto & burnt lemon caper butter	25

SIDES

Baby gem salad, butternut squash & lime dressing (v)	5/9
Buttered broccoli & French beans (v)	5
Roast Italian new potatoes, rosemary & garlic (vgn)	5
Chips (v)	5

DESSERTS

Affogato - vanilla ice cream w/espresso coffee	7
Vanilla panna cotta w/bourbon caramel sauce & toasted hazelnuts	9
Blueberry cheesecake w/toasted walnuts	9
Hot chocolate Panetonne pudding	9
Apple & pear crumble w/vanilla ice cream	9
Selection of three cheeses w/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.