

DARKHORSE

RESTAURANT / BAR

Saturday Brunch Session 11am-3pm

Watermelon & mint Gazoz (n/alc) 8
Strawberry & hibiscus Aqua Fresca 12
White Port Spritz 12

Padron peppers w/Maldon sea salt (vgn) 6
Crisp Hash browns, sour cream & chilli flakes (v) 6
Squid ink arancini, lime & saffron mayonnaise 8.75
Bacon sandwich on warm ciabatta 9
Charred field mushrooms, toasted focaccia,
& Parsley butter (v) 11
Baked egg Shakshuka w/tomato, garlic,
basil & yoghurt (v) 11 Add chorizo 14
Scrambled St Ewes yolk rich eggs, sour dough toast (v) 12
Add Smoked salmon 16

12-hour Bertha smoked pork hash w/potatoes & egg 13
Fresh tagliatelle w/San Marzano tomatoes,
ricotta & fresh basil (v) 17

Sides

Quinoa salad w/cucumbers, red peppers,
parsley & spring onion(v) 5
Chips 4.5