

DARKHORSE

RESTAURANT / BAR

MOTHER'S DAY MENU

Sunday 22nd March 12 noon to 5pm. 2 courses for £28 3 courses for £34

STARTERS

Squid ink arancini, lime & saffron mayonnaise
Smoked Lentil & aubergine soup, truffle cream (veg)
Gravadlax w/lemon & dressed courgette ribbons
Fresh Burrata w/roast shallots & tomato dressing (veg)
Game terrine w/beetroot & sweet onion chutney, sour dough toast
Charcoal lamb & Merguez w/mixed bean favetta, coriander & lemon oil
Octopus salad w/Cornish mids, shallots, parsley & lemon chilli dressing
Sage roasted Delica pumpkin & pearl barley salad w/lemon & flat parsley (veg)

MAIN COURSES

Fresh Burrata & marjoram ravioli w/vine tomatoes & olive cream (veg)
Char-grilled Black Pig fillet w/black pudding & roast tomato jus
Fillet of Seabream w/broad bean, peas & potato gnocchi
Roast Hake, Ndjua risotto, lemon & herb cream
Traditional roast chicken or lamb w/duck fat roast potatoes, seasonal vegetables & jus
Baked Fish pie, toasted breadcrumbs, crisp capers & mixed leaves
Char-grilled Ribeye of Beef 750g, duck fat roast potatoes, veg & jus for 1-3 people (14 supplement)

SUGGESTED SIDES

Buttered french beans 4
Seasonal greens 4
Minted new potatoes 4
Roast new potatoes ,rosemary & garlic 4

DESSERTS

Hot chocolate bread pudding
Pumpkin bakewell tart w/ creme fraiche
Panna Cotta w/ blood orange & almond tulip
Roast banana rosemary honey & lime cream
Apple & Pear crumble baked w/fresh cream
Three cheeses w/membrillo, celery & water biscuits

All prices inclusive of VAT@20%. A discretionary 12.5% service charge will be added to all table bills
Vegetarian & vegans can be catered for. Allergy menu is available. Please ask your server