



# DARKHORSE

Bread & butter 2.5 Gordal olives 3.5 Salted almonds 4.5

## Smaller dishes & Starters

Padron peppers, sea salt (v) 4.5  
Mini chorizo picante 4.5  
Squid ink arancini, lemon & fine herb mayonnaise 4.75  
White bean & vegetable soup w/chilli, parmesan & pesto (v) 5  
Fresh burrata on crostini w/pea shoot and mint salad (v) 6.75 / 13  
Baccalá w/Jersey royal potatoes rocket & crostini 6.95  
Warm English asparagus w/soft boiled egg & toasted pumpkin seeds (v) 7.25/ 13.5  
Cristian Parra black pudding w/pisto, basil & baby watercress 7.5  
Tiger prawns a la plancha w/wilted chard & wild garlic pesto 7.5  
Ham hock & parsley terrine w/apple & shallot relish 7.5  
Charcoal lamb & Merguez w/feta, endive & pomegranate salad 7.95

## Charcuterie & Cheese

Toscano salami 4.5 Coppa Stagionata 5 Prosciutto di Parma (24 mth) 8.5  
Mixed Charcuterie plate w/cornichons 9.5  
Torralba Mahon 4 Colston Basset Stilton 4 Pont-l'Évêque 4  
Manchego, fig & almond wheel 8.5 Three cheeses, celery, membrillo & water biscuits 8.5

## To Share

Whole roast Seabream w/red peppers, fennel, borage chimichurri dressing 33  
Ribeye of Beef (400g or 700g) grilled calcots, roast garlic & cherry vine tomatoes 33/45

## Main Courses

Spinach & ricotta ravioli w/hazelnuts, ruby chard & lemon (v) 12.50  
Confit pork belly w/spring vegetables & a light mushroom jus 15  
Maize fed chicken breast, Bertha roasted leeks, puy lentils & crème fraiche 16  
Braised Italian sausage w/coco de Paimpol beans, tomato & marjoram 16  
Fillet of salmon w/smoked aubergine puree & datterino tomato salsa 16.5  
Bertha grilled onglet steak (rare), field mushroom, salsify & bone marrow 16.5  
Whole grilled plaice w/buttered broad beans, capers, lemon & parsley 16.75  
Roast neck of lamb w/tapenade courgettes & gremolata 17  
Roast hake fillet w/mussel, fregula, white wine & saffron broth 17

## Sides

Roast potatoes, rosemary & garlic 4 Baby gem & spinach salad 4  
Minted mid potatoes 4 Green beans 4  
Buttered seasonal greens 4 Bulls heart tomato & red onion salad 4

All prices inclusive of VAT@20%. A discretionary 12.5% service charge will be added to all table bills  
Allergy menu available on request.

Book online with us at [www.dhe20.com](http://www.dhe20.com)

