



# DARKHORSE

Bread & butter 2.5      Gordal olives 3.5      Salted almonds 4.5

## Smaller dishes & Starters

Friggitelli peppers, sea salt (v) 4.5  
Mini chorizo picante 4.5  
Squid ink arancini, lemon & fine herb mayonnaise 4.75  
Chilled pea & mint soup w/lemon and crème fraiche (v) 5  
Fresh burrata w/Italian flat white peaches, chilli & basil (v) 6.75/13  
Baccalá w/Cornish new potato salad, rocket leaves & lemon dressing 6.95  
Goats cheese on crostin w/ butternut squash, beetroot & pumpkin seeds (v) 7.25/13.5  
Cristian Parra black pudding, pisto, basil & baby watercress 7.5  
Tiger prawns a la plancha, cucumber, celery & mint salad, lemon vinaigrette 7.5  
Ham hock & parsley terrine, apple & shallot relish 7.5  
Charcoal lamb & Merguez, chickpea & piquillo pepper humous 7.95

## Charcuterie & Cheese

Toscano salami 4.5      Coppa Stagionata 5      Charcuterie plate w/cornichons 9.5  
Prosciutto de Parma(24 month) w/ sun sweet melon 8.75  
Torralba Mahon 4      Colston Basset Stilton 4      Pont-l'Évêque 4  
Three cheeses, celery, membrillo & water biscuits 8.5      Manchego, fig & almond wheel 8.5

## To Share

Whole roast Seabream red pepper, fennel, borage & chimichurri dressing 30  
Ribeye of Beef (400g or 700g) Tropea onion, roast garlic & cherry vine tomatoes 33/45

## Main Courses

Spinach & ricotta ravioli w/hazelnuts, fresh pea shoots & lemon (v) 12.5  
Confit pork belly, spring vegetables & a light mushroom jus 15  
Fabada Asturiana (chorizo, black pudding & white bean stew) 15.5  
Maize fed chicken breast, Bertha roasted leeks, puy lentils & crème fraiche 16  
Fillet of salmon, smoked aubergine puree & Datterino tomato salsa 16.5  
Bertha charred onglet steak (rare), roast Roscoff onions & girolles 16.5  
Whole grilled plaice, buttered broad beans, capers, lemon & parsley 16.75  
Roast neck of lamb w/borlotti beans, chilli & gremolata 17  
Roast fillet of hake fillet w/preserved lemon, samphire & bottarga 17

## Sides

Roast potatoes, rosemary & garlic 4      Green beans 4  
Minted new potatoes 4      Baby gem & spinach salad 4  
Plum vine tomato & red onion salad 4      Buttered seasonal greens 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)