



DARKHORSE

WEEKEND LUNCH MENU

Drinks

DH Summertime Spritz
Haycocks N°9 citrus
spiced liqueur, Prosecco,
Lemon tonic charge
Fruit salad 8

DH Bloody Mary / Maria / Red Snapper / Virgin	7.5
Breakfast Martini	9
Aperol Spritz	7.5
Champagne Cocktail	12.5
Elderflower fizz (na)	4.5
Smoothies (na)	4.5
Mixed berry or Coconut, passion fruit & pineapple	
Almond & Apricot Sour	9
Negroni	9
Vodka Espresso	9
Rhubarbararella	9
Rossini	8

Brunch

Bacon sandwich on warm ciabatta	5
Chestnut mushrooms & pancetta on toast	5.5
Avocado on toast, chilli & black pepper (v)	6.5
Christian Parra black pudding, pisto & watercress	7.5
Baked chorizo, potato & egg	7.5
Scrambled eggs & smoked salmon on toast	8
12-hr Bertha smoked pork hash, potatoes & fried egg	9.5

Weekend Roast
Chicken or Lamb
duck fat roast potatoes,
seasonal vegetables & jus
15.95

Starters & smaller dishes

Friggitelli peppers, sea salt (v)	4.5
Squid ink arancini, lemon & fine herb mayonnaise	4.75
Tiger prawns a la plancha w/ wilted chard & wild garlic pesto	7.5
Chilled fresh pea & mint soup lemon and crème fraiche (v)	5
Baby spinach & rocket salad, pine nuts, Datterino tomatoes & parmesan (v)	6.75/13
Ham hock & parsley terrine w/toast, bramley apple chutney	7.5

Mains

Fresh spinach & ricotta ravioli, hazelnuts, pea shoots & lemon butter (v)	12.5
Seafood pie w/leeks, capers, parsley & mash potato	14
Confit pork belly spring vegetables & a light mushroom jus	15
Roast Salmon, smoked aubergine puree & sweet tomato salsa	17
Rib-eye of Beef (400g or 700g) Tropea onion, roast garlic & vine tomatoes	33/45

Sides

Roast potatoes, rosemary & garlic	4	Tomato & red onion salad	4
Minted new potatoes	4	French beans	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**

Buttered seasonal greens

4

Gem salad, baby spinach leaves

4

SAMPLE