



DARKHORSE



Celebrating the London Restaurant Festival October 2017
2 courses for 22.50 or 3 courses for 24.50
including a LRF Cocktail

Aperitif

E20 Spritz

Haycocks No9 spiced liqueur, Prosecco & lemon tonic

or

Cucumber & elderflower fizz

Elderflower cordial, cucumber, lime, apple & soda

Starters

Spiced pepper & sweet potato soup w/coriander (v)

Squid ink arancini, lemon & fine herb mayonnaise

Smoked beef-Cecina de Vacuno, Provence figs,
walnut & blue cheese dressing

To Follow

Spinach & ricotta ravioli, hazelnuts, sage & lemon (v)

Whole grilled plaice, jerusalem artichoke, caper & anchovy salsa

Bertha roasted onglet steak (rare), Roscoff onion,
girolle mushrooms & horseradish

Suggested sides all @ 4

Butternut squash & parsnip, mustard crème fraîche

Spinach, sundried tomato & parmesan salad

Buttered seasonal greens
Green beans

Roast potatoes, rosemary & garlic
Minted new potatoes

To Finish

Crème Catalana

Baked banana, rosemary honey & lime cream

Bitter chocolate tart, crème fraîche

Available lunchtimes and every evening until 7.30pm throughout October'17
All prices inclusive of VAT@20%. A discretionary 12.5% service charge will be added to all table bills
Allergy menu available on request.