

Darby's

DINNER

Melliot Farm crudités & herb creme fraiche

Rye By the Water sourdough, Fen Farm butter

Smoked beet tartare, ember Neal's Yard yogurt & wild rocket

Whipped Westcombe ricotta, Grezzina courgette, basil & Bermondsey honey

Grilled aubergine, sunflower tahini, dukkah & nori seasoning

Fresh borlotti beans, summer herbs & preserved lemon

Cuore del Vesuvio tomato salad

