



We're delighted to welcome you to Darcie & May Green.
These canal boats were originally built as passenger ferries for the 2012 London Olympics. Following a 12 month 'Grand Designs' style renovation they were transformed into the floating pieces of art that they are today.
The exterior was designed by the godfather of British pop, Sir Peter Blake with each symbolic motif painstakingly painted by hand.
We love our location here on the Grand Union Canal, in the heart of the city yet with a relaxed Aussie feel of water and calm.
Our food is light and vibrant yet comforting and homely. Simple great quality ingredients with big flavoured sauces and layers of flavour and texture.
We pair our food with the wine of some of Australia's most 'lazy' low intervention winemakers with a focus on steely cool climate wines with high minerality.

SOURCING

Our smaller plates, Our starters cover a number of home inspirations, including our fresh and vibrant halloumi fries, which are a shout out to our much loved Greek community (the largest outside Greece). Likewise our neighbours in Asia and the Indian Ocean provide lots of exciting pops of flavour and creativity to our food.

Plants, our philosophy is that fire isn't just for meat and we are just as focused on bringing out the best we can in great seasonal vegetables. We use simple (but often time consuming) processes, from in house fermentation to jamming, to extract rich and flavoursome results.

From the sea, our focus is on wet fish caught daily off the coast of Poole by family small day boats using traditional lines. This low intervention style of fishing is naturally sustainable and ensures maximum freshness and flavour.

From the land, we source all of our beef and prime lamb from family butcher HG Walter. Our prized rare breed steaks are lovingly raised on English pastures, grass fed & dry aged for 28+ days. They are one of the few butchers still ageing and butchering whole carcass. Cooked over hot charcoals, our meats are tender, juicy & full of flavour.

SNACKS & STARTERS

Padron peppers, jalapeño aioli (V)	8.5
Roasted cauliflower, smoked red pepper, charcoal dukkah, whipped barrel aged feta, chermoula (V) (N)	9.3
Panko fried halloumi, pomegranate, lime & mint yogurt (V)	9.5
Crispy tiger prawns, fermented chilli, lemon	13.2

DINNER

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list
13.5% discretionary service charge added to each bill
Please note that we are cashless



MAINS

Fragrant roasted butternut squash & carrot curry, toasted broccolini, black rice, kaffir lime (VG) 18.0

Miso roasted aubergine, crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG) 18.0

Vegan burger, crispy oyster mushroom, chilli, pickled ginger, smacked cucumber, burnt aubergine, cashew cream, Koffman's fries (VG) (N) 18.5

Roasted Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing 24.5

Pan fried seabass, crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed seasonal greens 25.8

Asian chicken salad, chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N) 17.2

Timmy's cheeseburger, HG Walter beef burger, Red Leicester cheese, streaky bacon, house sauces, pickled onions, gherkin, brioche bun, Koffman's fries 19.5

Chicken parmigiana, panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, Koffman's fries 25.0

Dry aged Sirloin (HG Walter), Koffman's fries, green salad, house béarnaise sauce 33.5

Koffman's fries, kombu salt (VG) 5.9 Spring salad, lemon oil dressing (VG) 6.5 Crispy NSO potatoes, truffle aioli (VG) 6.2

TO FINISH

Tiramisu Radio Lamington, shot of Mr Black coffee liqueur (+3.0) 6.5

Grilled pineapple, house shortbread, lime, coconut sorbet (VG,N) 8.5

Sticky toffee pudding, butterscotch sauce, Madagascan vanilla gelato (V) 9.2

Our famous Mars Bar cheesecake, fresh berries (V) (to share) 11.0

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