



DARWIN

B R A S S E R I E

VALENTINE'S DAY BRUNCH

3 COURSES £55.00 PER PERSON
WITH A GLASS OF MERCIER BRUT ROSÉ ON ARRIVAL AND TRUFFLES TO FINISH

CHEERS!

Mimosa

Fresh orange juice & fizz

£9.50

Prosecco

A bottle of Italian Prosecco

£45.00

House Wine

A carafe of Darwin's signature wine

£20.00

Bloody Mary

Original

£10.00

SOURDOUGH BREAD

with salted butter

JERUSALEM ARTICHOKE SOUP

winter truffle cream & ficelle bread (v)

CLEMENTINE AND DILL CURED SALMON

caviar crème fraîche & soda bread

SMOKED MACKEREL RILLETTES

baby cucumber, radishes, celeriac remoulade
& oatcakes

STARTERS

CHARCUTERIE SELECTION

selection of British artisan cured meats served
with pickled vegetables and piccalilli

SMASHED AVOCADO ON TOAST

tomato & chilli salsa

ROASTED CHELTENHAM BEETROOT

clementine, chicory, cashew hummus & spiced
nuts

COCK-A-LEEKIE TERRINE

prune chutney & toasted sourdough

MAINS

CLASSIC EGGS FLORENTINE

caramelised onion hash & slow roast tomatoes

ROAST SEA BASS

sprout tops, chestnut, honey glazed parsnips
& red wine sauce

TRUFFLE MAC & CHEESE

Parmesan & garlic crumb (v)

ROAST PORK BELLY

Puy lentils & apple sauce

SMOKED HADDOCK FISHCAKE

spinach, celeriac remoulade & warm tartare sauce

DARWIN DUCK BENEDICT

confit duck, caramelised onion hash
& slow roast tomatoes

8OZ DRY AGED ENGLISH RUMP STEAK

green beans, French fries & choice of bearnaise or
peppercorn sauce

(£5.00 supplement)

ROAST SIRLOIN OF HEREFORD BEEF & YORKSHIRE PUDDING

roast parsnips, potatoes, chantenay carrots
& red wine jus

FULL ENGLISH BREAKFAST

with eggs of your choice

DARWIN BEEF BURGER

treacle cured bacon, Monterey Jack cheese,
Darwin burger sauce & French fries

GRILLED CHICKEN CAESAR

pancetta, baby gem, anchovies,
croutons, egg & Parmesan shavings

ROAST SEA TROUT

honey glazed pumpkin & spiced yoghurt

SIDES

Truffle & Parmesan French fries £6.70

French beans with confit shallots £4.50

Braised red cabbage £4.50

Truffle mac & cheese £6.70

Maple glazed pumpkin with sage £4.50

Mixed leaf, pickled shallots & herb dressing £4.50

Rocket & parmesan £4.50

Thyme roast potatoes £4.50

Savoy cabbage & pancetta £4.50

Roast parsnips £4.50

DESSERTS

CHOCOLATE & PRALINE DELICE

macerated blackberry

ST CLEMENT'S POSSET & MANDARIN JELLY

light orange & citrus set cream
with cinnamon shortbread

STICKY TOFFEE PUDDING

vanilla ice cream & candied pecans

PEAR & ALMOND TART

vanilla ice cream

ICE CREAM & SORBET

3 scoops from our selection of flavours

WINTER SPICED PLUM CRUMBLE

vanilla custard

SELECTION OF BRITISH ISLE CHEESES

house chutney & oatcakes

(£3.50 supplement)



(v) VEGETARIAN (ve) VEGAN

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.



DARWIN

B R A S S E R I E

VALENTINE'S DAY LUNCH MENU

£65.00 per person

SOURDOUGH BREAD

salted butter

STARTERS

GIN & TONIC CURED SALMON

celeriac & horseradish, buttered oat soda bread

WOOD PIGEON SALAD

roasted beetroot, pickled apple, candied pecans

PUMPKIN TORTELLINI & SMOKED RICOTTA

brown butter & crispy sage

MAINS

PETERHEAD HALIBUT

Jerusalem artichoke, salsify & black cabbage in lobster bisque

BEEF FILLET & BONE MARROW CRUST

pomme Anna, salt baked celeriac & sauce Bordelaise

TRUFFLED PARSNIP GRATIN

roasted Cheltenham beetroot & wild mushrooms

DESSERTS

CAMBRIDGE BURNT CREAM

brandy poached raspberries & pistachio biscotti

VALRHONA CHOCOLATE TART

orange & vanilla bean compote

BRILLAT SAVARIN CHEESECAKE

mango & passionfruit sauce



Menus are subject to change.

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DARWIN

B R A S S E R I E

VALENTINE'S DAY DINNER MENU

£75.00 per person

Glass of Mercier Brut Rosé on arrival

SOURDOUGH BREAD
salted butter

STARTERS

GIN & TONIC CURED SALMON
celeriac & horseradish, buttered oat soda bread

WOOD PIGEON SALAD
roasted beetroot, pickled apple, candied pecans

PUMPKIN TORTELLINI & SMOKED RICOTTA
brown butter & crispy sage

MAINS

PETERHEAD HALIBUT
Jerusalem artichoke, salsify & black cabbage in lobster bisque

BEEF FILLET & BONE MARROW CRUST
pomme Anna, salt baked celeriac & sauce Bordelaise

TRUFFLED PARSNIP GRATIN
roasted Cheltenham beetroot & wild mushrooms

DESSERTS

CAMBRIDGE BURNT CREAM
brandy poached raspberries & pistachio biscotti

VALRHONA CHOCOLATE TART
orange & vanilla bean compote

BRILLAT SAVARIN CHEESECAKE
mango & passionfruit sauce

CHOCOLATE TRUFFLES



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WINES & CHAMPAGNES

BY THE GLASS

Champagne

	125ml	Bottle
620 Moët & Chandon Imperial, N.V	£15.5	£87
621 Moët & Chandon Rosé Impérial, N.V	£19	£105
602 Moët & Chandon Grand Vintage Blanc, 2012	£22.5	£127
605 Moët & Chandon Grand Vintage Rosé, 2009	£27	£162
606 Dom Pérignon Blanc, 2009	£44	£275

Sparkling Wines

501 Prosecco Brut, Terre Di S. Alberto, Veneto, Italy, N.V	£10	£50
1105 Hambledon Classic Cuvée, Hampshire, England, N.V	£16	£93

White

	175ml	250ml	500ml	Bottle
1520 Pé Branco, Esporão, Alentejo, Portugal, 2017	£9	£12	£23	£32
1521 Terre Siciliane Grecanico, Sicily, Italy, 2017	£10	£14	£27	£35
1286 Sacchetto Vini Pinot Grigio, Veneto, Italy, 2017	£11	£16	£31	£38
170 Terrazas De Los Andes Chardonnay, Argentina, 2016	£13	£18	£35	£46
314 Churton Sauvignon Blanc, N.Z - B, 2017	£15	£21	£40	£55

Rosé

1285 Château de Campuget 'Invitation', France, 2017	£10	£14	£27	£35
1284 AIX Rosé, Côtes de Provence, France, 2017	£13	£18	£35	£46

Red

201 Pietas Carignan, IGP Pays de l'Hérault, France, 2017	£9	£12	£23	£32
1523 Mapu Cabernet Sauvignon, Chile, 2014	£10	£14	£27	£35
205 Rioja Crianza, Bodegas Cicados, Rioja, Spain, 2014	£11	£16	£31	£38
1524 Trapiche Estación 1883 Malbec, Argentina, 2016	£13	£18	£35	£46
712 Yealands Pinot Noir, Marlborough, N.Z, 2017	£15	£21	£40	£55

White Coravin™

	125ml	Bottle
133 Au Bon Climat, Hildgard, Santa Maria, USA, 2015	£17.5	£101
1309 Meursault, Les Grandes Charrons, Burgundy, France, 2016	£22	£126
140 Trimbach Riesling, Cuvée Frédéric Emile, Alsace, France, 2011	£23	£133

Red Coravin™

646 Cloudy Bay Pinot Noir, Marlborough, N.Z, 2015	£15	£87
251 Barolo Brunate, Marcarini, Piemonte, Italy, 2013	£17	£98
269 Echo Lynch Bages, Pauillac, Bordeaux, France, 2011	£26.5	£155

Champagne

	Bottle
601 R' De Ruinart Brut, N.V	£106
608 Veuve Clicquot Yellow Label, N.V	£127
603 Ruinart Rosé, N.V	£140
604 Ruinart Blanc de Blanc, N.V	£152
610 Krug Grande Cuvée, N.V	£380
612 Krug Rosé, N.V	£637
635 Dom Pérignon P2, 2000	£430
611 Krug Vintage, 2000	£551

Magnums / Double Magnums

	1.5L	3L
626 Moët & Chandon Imperial, N.V	£174	£520
622 Moët & Chandon Impérial Rosé, N.V	£210	
627 R' De Ruinart Brut, N.V	£212	
615 Dom Pérignon Blanc, 2009	£694	

White / Rosé / Red Magnums

	1.5L
1760 AIX Rosé, Côtes de Provence, France, 2017	£92
398 Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015	£122
965 Humilitat, Franck Massard, Priorat, Spain, 2013	£126
1298 Gavi di Gavi Rovereto, Michele Chiarlo, Piemonte, Italy, 2016	£129
1247 Château Clarke, Lustrac-Médoc, Bordeaux, France, 2010	£132

Red LARGE BOTTLES

	3L
1180 Quinta do Crasto, Douro Valley, Portugal, 2014	£320

White

LIGHT, REFRESHING, CITRUS, AROMATIC

	Bottle
913 Signature Malatinszky, Villany, Hungary - O, 2016 "Chardonnay"	£32.5
176 Vinho Verde, QL Quinta Da Lixa, Portugal, 2017 "Loureiro, Trajadura, Arinto"	£33
648 Colomba Bianca Vitese, Sicily, Italy - O, 2017 "Zibibbo"	£34
155 Picpoul De Pinet, Roquemolière, Languedoc, France, 2017 "Picpoul Blanc"	£38
1272 Laposa, Badacsony, Hungary, 2017 "Pinot Gris"	£39
902 Naturalys, G. Bertrand, Languedoc, France - B, 2016 "Viognier"	£39.5
490 Vouvray Sec, Sylvain Gaudron, Loire, France, 2012 "Chenin Blanc"	£46
161 Larry Cherubino, "ad Hoc" Wallflower, Western Australia, AUS, 2017 "Riesling"	£47
121 Chablis, Domaine De Colombier, Burgundy, France, 2016 "Chardonnay"	£53
119 Gavi di Gavi La Minaia, Nicola Bergaglio, Italy, 2016 "Cortese"	£58

MEDIUM, JUICY, RIPE, HERBACEOUS

	Bottle
640 MAN Family 'Warrelwind', Western Cape, S.A, 2017 "Sauvignon Blanc"	£32.5
157 Muscadet de Sèvre et Maine Sur Lie, Château de Chasseclair, Loire, France, 2014 "Melon de Bourgogne"	£36
114 Albariño, Benito Santos, Rías Baixas, Spain, 2017 "Albariño"	£38
1895 Sessantaquattro, Poderi Parpinello, Sardinia, Italy, 2017 "Vermentino"	£55.5
550 Eggo Blanc de Cal, Zorzal, Tupungato, Argentina, 2015 "Sauvignon Blanc"	£58
928 Trimbach, Réserve, Alsace, France, 2015 "Pinot Gris"	£60.5
931 Sancerre, Franck Millet, Loire Valley, France, 2017 "Sauvignon Blanc"	£65

FULL, NUTTY, OAKED, INTENSE

1301 Quinta do Crasto, Douro Valley, Portugal, 2017 "Viosinho, Rabigato, Gouveio"	£40
1580 The Money Spider, D'Arenberg do, McLaren Vale, AUS, 2017 "Roussanne"	£42.5
159 Ken Forrester, Reserve, Stellenbosch, S.A, 2017 "Chenin Blanc"	£43.5
387 Sutherland, Western Cape, SA - O, 2015 "Viognier/Roussanne"	£49.5
313 Tramin, Alto Adige, Italy, 2016 "Gewürztraminer"	£52
1476 Ktima Gerovassiliou, Epanomi, Greece, 2017 "Viognier"	£58.5
659 Corbieres Blanc, Boutenac, Bertrand, Languedoc, France, 2016 "Marsanne, Rousanne, Bourbolenc Blanc"	£60
652 St Romain, Magnien, Burgundy, France, 2016 "Chardonnay"	£71

Red

LIGHT, FRUITY, JUICY, FLORAL

	Bottle
551 Colomba Bianca, Vitese, Sicily, Italy- O, 2016 "Nero d'Avola"	£33.5
1629 Nomad, Dealu Mare, Romania, 2016 "Feteasca Neagra"	£34
213 Takler, Szekszard, Hungary, 2017 "Kadarka"	£42
207 Planeta, Vittoria, Sicily, Italy, 2016 "Frappato"	£44
1471 Costa & Pampa, Trapiche, Mar del Plata, Argentina, 2016 "Pinot Noir"	£45
341 Uwe Schiefer, Burgenland, Austria, 2015 "Blaufrankisch"	£46
711 Fleurie, Chignard, Beaujolais, France, 2015 "Gamay"	£50.5
219 Chinon Tradition, Pierre Sourdis, Loire, France, 2017 "Cabernet Franc"	£53
258 Santenay, Les Hates, Burgundy, France, 2016 "Pinot Noir"	£71

MEDIUM, GENEROUS, RICH FRUIT, SPICY

	Bottle
1479 Château des Antonins, Bordeaux Supérieur, France, 2015 "Cabernet Sauvignon, Merlot, Cabernet Franc"	£33
307 San Marzano Talo, Puglia, Italy, 2016 "Malvasia Nera"	£39
1543 Barbera d'Asti 'Le Orme', Piemonte, Italy, 2015 "Barbera"	£44
705 Tbilvino, Georgian Valleys, Georgia, 2016 "Saperavi"	£48
215 Pérez Cruz, Maipo Valley, Chile, 2015 "Syrah"	£51
703 Chianti Classico, Carpineto, Tuscany, Italy, 2016 "Sangiovese"	£54
1569 Il Ginestrino, Conterno Fantino, Langhe, Italy, 2016 "Nebbiolo"	£62
704 Château Haut Pezat, Saint Emilion Grand Cru, Bordeaux, France, 2014 "Merlot, Cabernet Franc"	£65
655 Château Soussans, Bordeaux, France, 2014 "Cabernet Sauvignon, Merlot"	£68.5

FULL, INTENSE, CONCENTRATED, OAKED

	Bottle
529 Mas Delmera, Jumilla, Spain, 2012 "Monastrell"	£37
865 Quinta do Crasto, Douro Valley, Portugal, 2016 "Touriga Nacional, Tinta Roriz, Touriga Franca"	£41.5
654 Peachy Canyon Red, California, USA, 2014 "Zinfandel"	£47.5
1101 Château d'Anglès, La Clape, Languedoc, France, 2014 "Mourvedre, Syrah, Grenache"	£52.5
958 Ixsir Altitudes, Bekaa Valley, Lebanon, 2013 "Cabernet Sauvignon, Caladoc, Syrah, Temperanillo"	£63
861 Dingač, Vina Skaramuča, Pelješac Peninsula, Croatia, 2015 "Plavac Mali"	£71
569 Pago de los Capellanes Crianza, Spain, 2015 "Tempranillo"	£74
243 Henschke, Henry' Seven, Barossa, Australia-O, 2016 "Shiraz, Grenache, Viognier"	£78
345 Châteauneuf-du-Pape, Domaine de la Solitude, Rhône Valley, France, 2014 "Grenache, Syrah, Mourvedre, Cinsault"	£90



(O - Organic, B - Biodynamic)

We endeavour to ensure our vintages are correct but please note there may be changes subject to availability and as new vintages are released. All wines can be served in 125ml measures on request. A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT.