BRUNCH £44.50 PER PERSON
WITH A GLASS OF HATTLINGE £54.50 PER PERSON

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

CHEERS!

ROAST CELERIAC, BRAMLEY APPLE & THYME SOUP
Sage emmer bread, Cornish sea salt butter (v)

BRIXHAM CRAB
Herb mayonnaise, crisp sourdough bread

DILL CURED SCOTTISH SALMON
Sauce gribiche & Greenwich rye bread

FULL ENGLISH BREAKFAST
With eggs of your choice

EGGS FLORENTINE
Wilted spinach, poached eggs, spiced roast potatoes & hollandaise

DARWIN DUCK BENEDIKT
Confit duck, poached eggs, spiced roast potatoes & hollandaise

ROASTED SEA BREAM
Wilted spinach, braised fennel & tarragon sauce

DARWIN BEEF BURGER
Treacle cured bacon, Monterey Jack cheese, Darwin burger sauce & French fries

21 DAY AGED 12OZ ABERDEEN ANGUS Sirloin STEAK
Tomato, watercress & French fries, (Béarnaise, green peppercorn sauce or Café de Paris butter) (£10.00 supplement)

GRILLED DINGLEY DELL PORK CHOP
Peas à la Francaise, gremolata

HARissa BAKED Aubergine
Hummus & pomegranate (ve)

ROAST SIRLOIN OF HEREFORD BEEF
Yorkshire pudding, roast parsnips, potatoes, Chantenay carrots, red wine jus

21 DAY AGED 12OZ ABERDEEN ANGUS Sirloin STEAK
Tomato, watercress & French fries, (Béarnaise, green peppercorn sauce or Café de Paris butter) (£10.00 supplement)

CHICKPEA & LENTIL BURGER
Red cabbage slaw, sweet potato fries & red pepper tapenade (ve)

GRILLED CHICKEN CAESAR SALAD
Pancetta, baby gem, anchovies, croutons, egg & Parmesan shavings

SMOKED HADDOCK & SALMON FISHCAKE
Poached egg, watercress, fine beans & hollandaise

DESSERTS

MINT CHOCOLATE DELICE
Stracciatella ice cream

GLAZED APPLE TART
Vanilla ice cream

COCONUT PANNA COTTA
Tropical fruit salsa, coconut shards (ve)

NORTHERN BLOC ICE CREAMS & SORBETS

Madagascan vanilla
Chocolate and sea salt
Roasted strawberry
Pepperment chocolate
Raspberry and sorrel
Sicilian lemon sorbet

CREME BRULEE
Cherry biscuits

SELECTION OF BRITISH ISLES CHEESES
Damson jelly & artisan biscuits (£3.50 supplement)

SOURDOUGH BREAD
Cornish sea salt butter

STARTERS

CHARCUTERIE SELECTION
Selection of British artisan cured meats served with pickled vegetables & piccalilli

SOURDOUGH BREAD
Cornish sea salt butter

MAPLE GLAZED PORTOBELLO MUSHROOM
Tenderstem broccoli & almond purée (ve)

COUNTRY PORK TERRINE
Pickles & crusty farmhouse bread

GLAZED INNES GOAT’S CHEESE SALAD
Candied walnuts & mushroom ketchup (ve)

SIDEs

TRUFFLE & PARMESAN FRENCH FRIES £6.95
Sweet potato fries £5.50
French fries £4.50
Fine green beans with shallot dressing £4.50

MIXED LEAF SALAD & HERB DRESSING £4.50
ROCKET & PARMESAN £4.50
MINT CHOCOLATE DELICE £5.50
HARissa BAKED Aubergine £4.50
ROAST SIRLOIN OF HEREFORD BEEF £26.50

DESSERTS

MINT CHOCOLATE DELICE
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GLAZED APPLE TART
Vanilla ice cream

COCONUT PANNA COTTA
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SELECTION OF BRITISH ISLES CHEESES
Damson jelly & artisan biscuits (£3.50 supplement)
<table>
<thead>
<tr>
<th>BY THE GLASS</th>
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</thead>
<tbody>
<tr>
<td><strong>Champagne</strong></td>
</tr>
<tr>
<td>125ml Bottle</td>
</tr>
<tr>
<td>Moët &amp; Chandon Imperial, NV</td>
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<tr>
<td>Moët &amp; Chandon Rosé Impérial, NV</td>
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<tr>
<td>Moët &amp; Chandon Grand Vintage Blanc, 2012</td>
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<tr>
<td>Moët &amp; Chandon Grand Vintage Rosé, 2012</td>
</tr>
<tr>
<td>Dom Pérignon Blanc, 2008</td>
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<tr>
<td><strong>Sparkling Wines</strong></td>
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<tr>
<td>750ml Bottle</td>
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<tr>
<td>Prosecco Brut, Via Vai, Veneto, Italy, NV</td>
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<tr>
<td>Hattingley Classic Reserve, Hampshire, England, NV</td>
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<tr>
<td><strong>White</strong></td>
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<tr>
<td>175ml</td>
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<tr>
<td>Pé Branco, Esporão, Alentejo, Portugal, 2018</td>
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<tr>
<td>Arpeggio Catarratto, Sicily, Italy, 2018</td>
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<tr>
<td>Nec Olium Pinot Grigio, Veneto, Italy, 2018</td>
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<tr>
<td>Terrazas De Los Andes Chardonnay, Argentina, 2018</td>
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<tr>
<td>Churton Sauvignon Blanc, N.Z - B, 2018</td>
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<tr>
<td><strong>Rosé</strong></td>
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<tr>
<td>750ml Bottle</td>
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<tr>
<td>AIX Rosé, Côtes de Provence, France, 2018</td>
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<tr>
<td><strong>Red</strong></td>
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<tr>
<td>750ml Bottle</td>
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<tr>
<td>Pietas Carignan, IGP Pays de l’Hérault, France, 2018</td>
</tr>
<tr>
<td>Mas Andes Cabernet Sauvignon, Chile, 2017</td>
</tr>
<tr>
<td>Rioja Crianza, Hugonnell, Rioja, Spain, 2016</td>
</tr>
<tr>
<td>Trápiche Estación 1883 Malbec, Argentina, 2017</td>
</tr>
<tr>
<td>Yealands Pinot Noir, Marlborough, N.Z, 2018</td>
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<tr>
<td><strong>White Corewin</strong></td>
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<tr>
<td>125ml Bottle</td>
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<tr>
<td>Au Bon Climat, Hillgard, Santa Maria, USA, 2015</td>
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<tr>
<td>Knipser Riesling GG, Mandelpfad, Pfalz, Germany, 2015</td>
</tr>
<tr>
<td>Puligny Montrachet, Domaine Jean Louis Chavy, Burgundy, France, 2017</td>
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<tr>
<td><strong>Red Corewin</strong></td>
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<tr>
<td>750ml Bottle</td>
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<tr>
<td>Barbaresco Reyna, Michele Chiarlo, Piedmont, Italy, 2015</td>
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<tr>
<td>Chambolle-Musigny Les Fremières, Burgundy, France, 2014</td>
</tr>
<tr>
<td>Brio de Cantenac, Margaux, Bordeaux, France, 2015 - 2nd wine of Château Cantenac Brown</td>
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<tr>
<td><strong>MAGNUMS / DOUBLE MAGNUMS</strong></td>
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<tr>
<td>1.5L</td>
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<td>Moët &amp; Chandon Imperial, NV</td>
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<tr>
<td>Dom Pérignon Blanc, 2009</td>
</tr>
<tr>
<td><strong>White / Rosé / Red MAGNUMS</strong></td>
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<tr>
<td>1.5L</td>
</tr>
<tr>
<td>Mar de Frades Albarino, Rias Baixas, Galicia, Spain, 2017</td>
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<tr>
<td>AIX Rosé, Côtes de Provence, France, 2018</td>
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<tr>
<td>Rioja Reserva, Bodegas Ondarre, Rioja, Spain, 2014</td>
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<tr>
<td>Château Clarke, Listrac-Médoc, Bordeaux, France, 2010</td>
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<tr>
<td>Gavi di Gavi Rovereto, Michele Chiarlo, Piedmont, Italy, 2017</td>
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<tr>
<td><strong>RED LARGE BOTTLES</strong></td>
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<tr>
<td>3L</td>
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<tr>
<td>Quinta do Crasto, Douro Valley, Portugal, 2014</td>
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<tr>
<td>AIX Rosé, Côtes de Provence, France, 2018</td>
</tr>
<tr>
<td><strong>WINES &amp; CHAMPAGNES</strong></td>
</tr>
</tbody>
</table>

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.