



DARWIN

B R A S S E R I E

BRUNCH MENU

3-COURSES - £59.50 PER PERSON

ADD £10 PER PERSON FOR A GLASS OF RATHFINNY

ADD £15 PER PERSON FOR A GLASS OF MOËT & CHANDON

CHEERS!

Mimosa

Fresh orange juice & fizz

£11.00

Prosecco

A bottle of Italian Prosecco

£54.00

House Wine

A carafe of Darwin's signature wine

£30.00

Bloody Mary

Original

£16.00

BREAD BASKET

Netherend Farm salted butter

STARTERS

PORK AND HAM TERRINE

red onion marmelade, toasted sourdough bread

HOT & COLD SMOKED SALMON

celeriac remoulade, citrus dressing, Nordic bread

STEAK TARTARE

confit egg yolk & grilled sourdough bread

SPICED SWEET POTATO

& COCONUT SOUP

spring onion, red chilli, pink ginger (ve)

ROASTED BEETROOT

pistachio purée, crushed blackberry

& lavender dressing (ve)

GOAT'S CHEESE & WILD MUSHROOM TART

rocked pesto, crispy shallots (v)

CHESTNUT PÂTÉ

chicory & pickled Enoki, sourdough crisp

CHARRED MACKEREL

mustard potato salad

MAINS

ROAST CHICKEN SUPREME

savoy cabbage, turnip mash,
Roscoff onion chicken jus

POTATO GNOCCHI

Gorgonzola sauce, pear, walnuts (v)

BARLEY RISOTTO

sage, pimpkin & "sausage" (ve)

CHICKEN CAESAR SALAD

Cos lettuce, crispy pancetta, anchovies,
croûtons, Parmesan shavings, grilled chicken breast

ROAST SIRLOIN OF HEREFORD BEEF AND YORKSHIRE PUDDING

Chantenay carrots, red cabbage, confit shallots,
goose fat roast potatoes, red wine jus

SMOKED HADDOCK FISHCAKE

creamed leeks £26.50

DARWIN BEEF BURGER

Monterey Jack cheese, beef tomato, iceberg lettuce, smoked baby
cucumber, Darwin burger sauce,
French fries

Add smoked streaky bacon £2.50

SEA BREAM

vanilla parsnip purée, roasted pumpkin,
mix seeds dressing

HARISSA CAULIFLOWER

Couscous, chilli yogurt, apricot harissa (ve)

CONFIT PORK BELLY

swiss chard, dauphinoise potato, cider jus

DRY AGED RIBEYE STEAK

21 days aged Scottish beef, garlic & shallot green beans, French
fries, peppercorn sauce
(£17.50 supplement)

SIDES

French fries (ve) £5.95

Truffle & Parmesan fries £9.95

Sweet potato fries (ve) £6.95

Buttered New Potatoes (v) £5.95

Buttered spinach (v) £5.95

Fine green beans with shallot vinaigrette (v) £5.95

Mixed leaf salad, house dressing (v) £5.95

Rocket & Parmesan with balsamic dressing £5.95

Mash potato (v) £5.95

Goose fat roast potatoes £5.95

DESSERTS

BLACK FOREST DELICE

Chantilly cream, cherry (v)

APPLE & BLACKBERRY CRUMBLE

custard (v)

BANOFFEE CHEESECAKE

banana chips crumble

TONKA BEANS'S PANNA COTTA

berries compote (ve)

PINEAPPLE UP-SIDE DOWN

vegan vanilla ice cream (ve)

ICE CREAM & SORBET

ask your waiter for today's vegan and classic selection

SELECTION OF BRITISH & IRISH CHEESE

Cashel Blue (Ireland), Mull of Kintyre (Scotland),
Cornish Brie (England) Golden Cenarth (Wales), damson jelly,
Miller's Damsel crackers (£5 supplement)

(v) vegetarian (ve) vegan

