

DARWIN

B R A S S E R I E

3 COURSES MENU 64.50

SNACKS

SOURDOUGH BREAD & SALTED BUTTER V
7.00

SMOKED ALMONDS VE
7.00

MIXED OLIVES VE
7.00

JUST ADD BUBBLES

GLASS OF RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND, 2019 £12

GLASS OF MOËT & CHANDON BRUT IMPÉRIAL, NV £15

GLASS OF RUINART BRUT, NV £20

STARTERS

WATERCRESS, PARSLEY & LOVAGE SOUP VE
Oat cream, lemon croutons

HAM HOCK TERRINE
Piccalilli, grilled sourdough

CHEESE SOUFFLÉ V
Mature Cheddar, chive

STEAK TARTARE
Pickles, radish, grilled sourdough

ENGLISH ASPARAGUS VE
Pickled rhubarb, curds, chive oil

MUSHROOM PARFAIT VE
Port glaze, toasted brioche

DILL-CURED SCOTTISH SALMON
Lemon & horseradish cream, rye bread

3 OYSTERS
Lemon, shallot vinaigrette, Tabasco

POTTED SHRIMP
Brown bread & butter

ROASTS

Served with roast potatoes, Savoy cabbage, seasonal vegetables & red wine gravy

HEREFORD BEEF SIRLOIN
Yorkshire pudding

LEG OF SALT MARSH LAMB
Mint sauce

HALF ROAST CHICKEN
Sage & onion stuffing

ROAST SQUASH & LENTIL WELLINGTON V

MAINS

10 OZ SIRLOIN STEAK
Triple cooked chips, watercress, peppercorn sauce
£12 supplement

GRILLED SEA BREAM
Purple sprouting broccoli, mustard & farragon sauce

FISH & CHIPS
Mushy peas, tartare sauce

SPRING TART V
Creamed spinach, goat's cheese, English asparagus, peas

CHICKEN CAESAR SALAD
Gem lettuce, anchovies, Parmesan, crispy bacon, croutons

BURGERS

DARWIN CHEESEBURGER
Add bacon 2.50

VEGAN BURGER VE

GRILLED CHICKEN BURGER
Add bacon 2.50

Served with gem lettuce, plum tomatoes, smoked baby cucumbers, signature burger sauce on a toasted brioche bun & chips

SIDES

TRIPLE COOKED CHIPS V 7.00 · SWEET POTATO FRIES V 7.25 · TRUFFLE AND PARMESAN CHIPS 9.95
JERSEY ROYAL NEW POTATOES V 7.00 · CREAMED SPINACH V 7.00 · MASHED POTATOES V 7.00 · HOUSE SALAD V 7.00
BUTTERED ASPARAGUS & BROAD BEANS V 7.00 · GEM LETTUCE & SALAD CREAM V 7.00 · CAULIFLOWER CHEESE V 7.00 · SEASONAL VEGETABLES V 7.00 · ROAST POTATOES 7.00

PUDDINGS

HAZELNUT ROCHER V
Praline, Chantilly cream

STICKY TOFFEE PUDDING VE
Salted caramel, vanilla ice cream

WHITE CHOCOLATE MOUSSE
Poached rhubarb, meringue

MACERATED TROPICAL FRUITS VE
Whipped yoghurt, coconut crumble

CARAMELISED LEMON TART V
Raspberries, crème fraîche

JUDES' ICE CREAMS & SORBETS VE V
Select 3 scoops
Vanilla clotted cream strawberries & cream
caramel cookie dough brownie
raspberry ripple
Sicilian lemon
Granny Smith apple

SELECTION OF BRITISH & IRISH CHEESES V
Cashel blue *Ireland*
Baron Bigod *Wales*
Mull of Kintyre *Scotland*
Golden Cross *England*

RHUBARB HOSPITALITY COLLECTION

(v) vegetarian (ve) vegan. A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. All prices include 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. All wines can be served in 125ml measures on request.