



DARWIN
BRASSERIE



3 COURSES MENU
3-COURSES - £79.50 PER PERSON
ADD £12.50 PER PERSON FOR A GLASS OF MOËT & CHANDON

STARTERS

DUCK AND HAM HOCK TERRINE
cranberry, pistachio, brioche toast

HOT & COLD SMOKED SALMON
celeriac remoulade, citrus dressing, Nordic bread

JERUSALEM ARTICHOKE VELOUTÉ
truffle brie and garlic croutons (v)

GOAT'S CHEESE AND MUSHROOM TART
rocket pesto, crispy shallots (v)

CHESTNUT PÂTÉ
chicory & pickled Enoki, sourdough crisp (ve)

MAINS

BARLEY RISOTTO
sage, pumpkin & "sausage" (ve)

SEA BREAM
vanilla parsnip purée, roasted pumpkin,
mix seeds dressing

HAMPSHIRE PORK CHOP
Swiss chard, dauphinoise potato, cider Jus

GRILLED KING OYSTER MUSHROOMS
celeriac puree, delicata pumpkin, pickle walnuts,
miso dressing (ve)

DARWIN BEEF BURGER
Monterey Jack cheese, beef tomato, iceberg lettuce, smoked baby cucumber,
Darwin burger sauce, French fries
Add smoked streaky bacon £2.50

CHICKEN SUPREME
cannellini beans, chorizo, chicken jus

TRADITIONAL ROAST TURKEY
sage & apricot stuffing, red cabbage, goose fat potatoes
Brussel's sprout & pigs in blanket

SMOCKED HADDOCK FISHCAKE
creamed leeks

POTATO GNOCCHI
Gorgonzola sauce, pear, walnuts (v)

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
Fine green beans with shallot vinaigrette (v) £5.95
Roast pumpkin & sage (v) £5.95

Rocket & Parmesan mixed leaf salad, house dressing (v) £5.95
Braised red cabbage (v) £5.95
Goose fat roast potatoes (v) £5.95
Brussels sprouts with diced pancetta (v) £5.95
Mash potato (v) £5.95

DESSERTS

CHOCOLATE MOUSSE
honeycomb and candied hazelnuts (v)

BASQUE CHEESECAKE
traditional Spanish cheesecake (v)

PEAR CRUMBLE
pecan crumble, custard (v)

STICKY TOFFEE PUDDING
caramel sauce, vanilla ice cream (v)

PINEAPPLE UP-SIDE DOWN CAKE
passion fruit sorbet (ve)

ICE CREAM & SORBET
ask your waiter for today's vegan and classic selection

SELECTION OF BRITISH & IRISH CHEESE
selection of British and continental cheeses
damson jelly, Miller damsel crackers £17.50 (£5 supplement)

(v) vegetarian (ve) vegan



DARWIN

B R A S S E R I E

<i>Champagne</i>		125ml	Bottle		
620	Moët & Chandon Imperial Brut, NV	£18	£96		
621	Moët & Chandon Rosé Impérial, NV	£22	£122		
<i>Sparkling Wines</i>					
320	Prosecco Brut, Ca' di Alte, Veneto, Italy, NV	£11	£54		
335	Rathfinny Classic Cuvee, Sussex, England, 2019	£17.50	£92		
<i>White</i>		175ml	250ml	500ml	Bottle
107	Sollazzo Bianco, Umbria, Italy, 2023	£12	£16	£30	£38
116	Rothschild Viognier, Languedoc, France, 2023	£13	£17	£32	£42
108	The Crossings Sauvignon Blanc, Marlborough, NZ, 2023 (s)	£16	£20	£38	£50
198	Max's Chardonnay, Penfolds, Adelaide Hills, AUS, 2022 (s)	£17	£27	£52	£58
339	Gavi di Gavi Terre Antiche, Piedmont, Italy, 2023 (ve)	£17.50	£28	£54	£64
<i>Rosé</i>					
1285	Château de Campuget, Costières de Nîmes, France, 2023 (ve)	£16	£20	£38	£50
1284	AIX Rosé, Côtes de Provence, France, 2023 (ve)	£17	£27	£52	£58
<i>Red</i>					
117	Chevanceau Rouge, Languedoc, France, 2023	£12	£16	£30	£38
897	Los Vascos Cabernet Sauvignon, Chile, 2021 (ve)	£13	£17	£32	£42
336	Amalaya Malbec, Salta, ARG, 2023 (ve)	£16	£20	£38	£50
396	Max's Shiraz Cabernet, Penfolds, AUS, 2021 (ve) (s)	£17	£27	£52	£60
210	The Crossings Pinot Noir, Marlborough, NZ, 2021 (s)	£17.50	£28	£54	£64
<i>Sweet & Fortified Wines</i>					
		Glass (100ml)	Bottle (37.5cl)		
1605	Nivole Moscato d'Asti, Chiarlo, Italy, 2023 (v)	£12	£40		
692	Tokaj Szamorodni, Majoros, Hungary, 2018	£15	£71		
		Glass (100ml)	Bottle (75cl)		
1122	Taylor's LBV, Portugal, 2019	£10	£58		
1029	Garonelles Sauternes, Lucien Lurton et fils, France, 2022 (v)	£12	£75		
711	Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2022 (s)	£13	£86		
588	Croft Quinta da Roeda, Portugal, 2009	£14	£92		

FULL WINE LIST IS AVAILABLE UPON REQUEST