



DARWIN

B R A S S E R I E

2 COURSE MENU - £39.50 PER PERSON

3 COURSE MENU - £44.50 PER PERSON

STARTERS

HAM HOCK TERRINE
red onion puree, British slipper

VIOLETTO ARTICHOKE
superstraccia, gremolata (ve)

SPICED SWEET POTATO
& COCONUT SOUP
spring onions, red chilli, crispy ginger (ve)

MAINS

ROAST CHICKEN SUPREME
sauté new potato & mushroom sauce

BARLEY RISOTTO
pumpkin & “sausage” (ve)

SMOKED HADDOCK &
SALMON FISHCAKE
garlic spinach, tartare sauce, grilled lemon

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

Mixed leaf salad, house dressing (v) £5.95
Rocket & Parmesan, balsamic dressing £5.95
Roast pumpkin & sage (v) £5.95
Mashed potato (v) £5.95
Buttered spinach (v) £5.95

DESSERTS

PECAN TART
vanilla ice cream (ve)

STICKY TOFFEE PUDDING
salted caramel sauce, clotted cream ice cream (v)

SELECTION OF BRITISH & IRISH CHEESE
Cashel Blue (Ireland), Mull of Kintyre (Scotland),
Cornish Brie (England) Golden Cenarth (Wales), damson
jelly, Miller’s Damsel crackers (£7.50 supplement)

ICE CREAMS & SORBETS
ask your waiter for today’s vegan and classic selection

MINT & DARK CHOCOLATE DELICE
mint & chocolate ice cream (ve)

(v) vegetarian (ve) vegan



A discretionary service charge of 13.5% will be added to your bill. 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.



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Champagne

		125ml	Bottle
620	Moët & Chandon Imperial Brut, NV	£17.50	£92
621	Moët & Chandon Rosé Impérial, NV	£21	£116

Sparkling Wines

501	Prosecco Brut, Stelle d'Italia, Veneto, Italy, NV	£10	£52
301	Hattingley Classic Reserve, Hampshire, England, NV	£16.50	£85

White

		175ml	250ml	500ml	Bottle
107	Sollazzo Bianco, Umbria, Italy, 2022	£11	£15	£28	£36
116	Rothschild Viognier, Languedoc, France, 2022	£12	£16	£30	£40
108	The Crossings Sauvignon Blanc, Marlborough, NZ, 2022 (s)	£15	£19	£36	£48
198	Max's Chardonnay, Penfolds, Adelaide Hills, AUS, 2020 (s)	£16	£25	£48	£56
869	Gavi di Gavi Palas, M Chiralo, Piedmont, Italy, 2022 (ve)	£16.50	£26	£50	£62

Rosé

1285	Château de Campuget, Costières de Nîmes, France, 2022 (ve)	£15	£19	£36	£49
1284	AIX Rosé, Côtes de Provence, France, 2022 (ve)	£16	£25	£48	£56

Red

117	Chevanceau Rouge, Languedoc, France, 2021	£11	£15	£28	£36
897	Los Vascos Cabernet Sauvignon, Chile, 2021 (ve)	£12	£16	£30	£40
132	Andeluna 1300 Malbec, Mendoza, ARG, 2021 (ve)	£15	£19	£36	£48
396	Max's Shiraz Cabernet, Penfolds, AUS, 2020 (ve) (s)	£16	£25	£48	£56
210	The Crossings Pinot Noir, Marlborough, NZ, 2020 (s)	£16.50	£26	£50	£62

Sweet & Fortified Wines

		Glass (100ml)	Bottle (37.5cl)
1605	Nivole Moscato d'Asti, Chiarlo, Italy, 2022 (v)	£12	£40
1045	Tokaji Late Harvest Magita, Béres, Hungary, 2018 (ve)	£13	£45

		Glass (100ml)	Bottle (75cl)
1122	Taylor's LBV, Portugal, 2017	£10	£58
1029	Garonelles Sauternes, Lucien Lurton et fils, France, 2020 (v)	£11	£70
711	Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2020 (s)	£12	£81
588	Croft Quinta da Roeda, Portugal, 2005	£14	£92

FULL WINE LIST IS AVAILABLE UPON REQUEST