



DARWIN

B R A S S E R I E

NEW YEAR'S EVE MENU

GLASS OF CHAMPAGNE ON ARRIVAL

Selection of breads, Cornish sea salt butter

Porcini mushroom & chestnut velouté, shaved winter truffle
Confit duck & ham hock terrine, beetroot, horseradish & tangerine
Kaitafi prawns, fresh mango, pickled shallots, red chilli, coriander cress

Saint-Aubin La Princee, Hubert Lamy, Burgundy, France, 2020

Wild sea bass, seafood bisque, saffron potato, garlic spinach, Cornish crab vinaigrette
Aged Hereford, beef fillet, dauphinoise potato, Heritage carrots, confit shallot, Bordelaise :
Jerusalem, artichokes & walnut pithivier salsify, chicory, sage pesto

Barolo Terre, Clavesana, Piedmont, Italy, 2019

Blood orange granita

Grand Marnier trifle, white & dark chocolate, hazelnut crumble
Lemon crèmeux tart, caramel ice cream, almond cookies
Selection of British cheeses, damson jelly, apples, grapes, Miller damsel crackers

Majoros Szamorodni, Tokaj, Hungary, 2017

Darwin Selection wine pairing £70.00

MANAGED BY
RHC.



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