



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

Scallops, avocado purée, lime jelly, Chardonnay emulsion

Jerusalem artichoke and porcini soup, truffle crème fraîche, thyme croutons

Guinea Fowl and rabbit Ballontine, beetroot pickled silver onion, crispy pancetta, smoked paprika mayonnaise

Meursault, Domaine JM Gaunoux, Burgundy, France, 2022

Peterhead Halibut, cauliflower purée, garlic spinach, apricot Harissa crust

Aged Hereford beef fillet, dauphinoise potato, confit Roscoff onion, heritage carrots and truffle jus

Goat cheese Pithivier, sage pesto, almond, crispy kale

Anwilka Cabernet Sauvignon, Stellenbosch, SA, 2017

Prosecco sorbet

Chocolate Crèmeux, hazelnut noisette, Italian merengue, honeycomb ice-cream

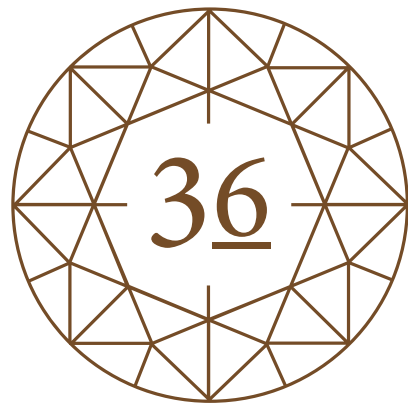
Cointreau panna cotta, boozy figs, orange tuile

Selection of cheeses, red onion chutney, Miller Damsel crackers, grapes, celery, apples, walnuts, dry apricot

Tokaj Szamorodni, Majoros, Hungary, 2018

Darwin Selection wine pairing £75.00

MANAGED BY
RHC.



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