

## DARWIN

B R A S S E R I E

3 COURSE MENU £59.50 PER PERSON £69.50 PER PERSON WITH A GLASS OF RATHFINNY £74.50 PER PERSON WITH A GLASS OF MOËT & CHANDON

\_\_\_\_ STARTERS

HAM HOCK TERRINE

piccalilli, toasted sourdough bread

CUCUMBER GAZPACHO chilli, spring onion, parsley oil (v)

HOT & COLD SMOKED SALMON celeriac remoulade, citrus dressing,

Nordic rye bread

HERITAGE TOMATO

superstraccia, basil, black olives crumb (ve)

GOAT'S CHEESE TART

pickled beetroot, hazelnut dressing (v)

## MAINS

HARISSA CAULIFLOWER

couscous, chilli yogurt, apricot harissa (ve)

POTATO GNOCCHI

sun-dried tomato pesto, Marrakesh olives, crispy Lilliput capers (ve)

SMOKED HADDOCK & SALMON FISHCAKE

garlic spinach, tartare sauce, grilled lemon

ROAST CHICKEN SUPREME

grilled artichoke & courgette, Romesco Sauce

DRY-AGED RIB EYE STEAK

21-day aged Scottish beef, tomato salad, French fries, peppercorn sauce (£17.50 supplement)

LEMON POSSET

all butter shortbread (v)

PASSION FRUIT PANNA COTTA

mango salsa (ve)

SEA BREAM

crushed new potatoes, sauce Vierge

SPICED CHICKPEA & WALNUT BURGER

iceberg lettuce, mango salsa, beef tomato & sweet potato fries (ve)

DARWIN BEEF BURGER

Monterey Jack cheese, beef tomato, iceberg lettuce, red onion, Darwin burger sauce,
French fries
add smoked streaky bacon £2.50

GRILLED HAMPSHIRE PORK CHOP

Savoy cabbage, Dauphinoise potatoes, red wine jus, crackling

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

English Asparagus (v) £7.95

Mixed leaf salad, house dressing (v) £5.95 Greek salad (v) £7.95 Rocket & Parmesan, balsamic dressing £5.95 Buttered New Potatoes (v) £6.95 Buttered spinach (v) £5.95

## DESSERTS

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)

PEACH CHEESECAKE

nectarine compote

ICE CREAM & SORBET

DARK CHOCOLATE & LIME DELICE

coconut sorbet (ve)

ETON MESS

English strawberries, Chantilly cream, meringue (v)

ask your waiter for today's vegan and classic selection

(v) vegetarian (ve) vegan





	Champagne		12		Bottle	
620	Moët & Chandon Imperial Brut, NV			£18	£96	
621	Moët & Chandon Rosé Impérial, NV			£22	£122	
	Sparkling Wines					
320	Prosecco Brut, Ca' di Alte, Veneto, Italy, NV			£11	£54	
320	Rathfinny Classic Cuvee, Sussex, England, 2019		£17.50		£92	
	White	175ml	250ml	500ml	Bottle	
107	Sollazzo Bianco, Umbria, Italy, 2022	£12	£16	£30	£38	
116	Rothschild Viognier, Languedoc, France, 2022	£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, 2020 (s)	£17	£27	£52	£58	
339	Gavi di Gavi Terre Antiche, Piedmont, Italy, 2022 (ve)	£17.50	£28	£54	£64	
	Dosé					
1285	Château de Campuget, Costières de Nîmes, France, 2022 (ve)	£16	£20	£38	£50	
1284	AIX Rosé, Côtes de Provence, France, 2022 (ve)	£17	£27	£52	£58	
	Ded					
117	Chevanceau Rouge, Languedoc, France, 2021	£12	£16	£30	£38	
897	Los Vascos Cabernet Sauvignon, Chile, 2021 (ve)	£13	£17	£32	£42	
336	Amalaya Malbec, Salta, ARG, 2021 (ve)	£16	£20	£38	£50	
396	Max's Shiraz Cabernet, Penfolds, AUS, 2020 (ve) (s)	£17	£27	£52	£60	
210	The Crossings Pinot Noir, Marlborough, NZ, 2022 (s)	£17.50	£28	£54	£64	
	Sweet & Fortified Wines					
1605	Nivole Moscato d'Asti, Chiarlo, Italy, 2022 (v)	Gla	Glass (100ml) £12		Bottle (37.5cl) £40	
692	Tokaj Szamorodni, Majoros, Hungary, 2017		£15		£71	
	Tokaj ozamorodni, iviajoros, i idilgary, 2017	Gla	uss (100ml)	F	Bottle (75cl)	
1122	Taylor's LBV, Portugal, 2017		£10		£58	
1029	Garonelles Sauternes, Lucien Lurton et fils, France, 2020 (v)		£12		£75	
711	Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valle France, 2022 (s)	ey,	£13		£86	
588	Croft Quinta da Roeda, Portugal, 2005		£14		£92	