

BRASSERIE

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

BEETROOT CURED SALMON horseradish crème fraiche, compressed cucumber, Nordic rye bread

WATERCRESS & POTATO SOUP

roasted hazelnut & pear salsa (ve)

ENGLISH ASPARAGUS & JERSEY ROYALS salad cream, Dandelion dressing, crispy shallots (v)

VIOLETTO ARTICHOKE superstraccia, gremolata (ve)

MAINS

HARISSA CAULIFLOWER

couscous, chilli yogurt, apricot harissa (ve)

POTATO GNOCCHI

rocket pesto, almond & lemon crumb (ve)

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

ROAST CHICKEN SUPREME

Morel sauce, crushed Jersey Royal potatoes

SEA BREAM

artichoke & roasted courgette, romesco sauce

DARWIN BEEF BURGER

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

CHICKEN CAESAR SALAD

gem lettuce, crispy pancetta, anchovies, croutons, Parmesan shavings, grilled chicken breast

GRILLED HAMPSHIRE PORK CHOP

spring greens, roasted tomato, dauphinoise potato

DRY-AGED RIB EYE STEAK

21-day 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 Braised peas (v)£5.95

Mixed leaf salad, house dressing (v) £5.95 Rocket & Parmesan, balsamic dressing £5.95 English Asparagus (v) £7.95 Buttered Jersey Royals (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)

> PINEAPPLE CHEESECAKE kiwi & lime fruit salad

ICE CREAM & SORBET ask your waiter for today's vegan and classic selection DARK CHOCOLATE & LIME DELICE coconut sorbet (ve)

TIRAMISU TART cappuccino ice cream (v)

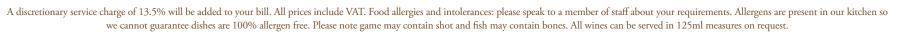
poached rhubarb (ve)

LEMON MOUSSE

honeycomb & basil (v)

VANILLA PANNA COTTA

(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	