



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 HATTINGLEY
£74.50 PER PERSON WITH A GLASS OF MOËT & CHANDON

STARTERS

PUMPKIN VELOUTÉ

rosemary croutons, oat cream (ve)

ROASTED BEETROOT

pistachio purée, crushed blackberry & lavender dressing (ve)

AUTUMN PANZANELLA

Bishop Cropwell cream, wild mushroom, radicchio,
Conference pear, sun-dried tomato & walnut (v)

WASABI CURED SALMON

compressed cucumber & daikon, ginger crème fraîche

HAM HOCK TERRINE

red onion marmelade, British slipper bread

MAINS

ROAST CHICKEN SUPREME

buttered mash potato, Savoy cabbage,
confit shallot, wholegrain mustard jus

DARWIN BEEF BURGER

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

SEA BREAM

roast pumpkin, parsnip and vanilla bean purée,
crispy sage, pumpkin seed dressing

CHICKEN CAESAR SALAD

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

BARLEY RISOTTO

braised radicchio, sautéed mushrooms, Heritage carrots (ve)

GRILLED HAMPSHIRE PORK CHOP

Swiss chard, Cox's apple, bacon & cider jus

SMOKED HADDOCK & SALMON FISHCAKE

poached egg, garlic spinach, Hollandaise

DRY AGED RIB EYE STEAK

21 day aged Scottish beef, garlic & shallot green beans, French fries,
peppercorn sauce or Béarnaise sauce
(£17.50 supplement)

CHARRED CAULIFLOWER

cauliflower purée, roasted hazelnuts, curry shallot dressing (ve)

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

APPLE PIE

vegan vanilla ice cream (ve)

APRICOT MOUSSE

apricot sauce, Amaretti and mint (v)

ICE CREAMS & SORBETS

ask your waiter for today's vegan and classic selection

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)

DARK CHOCOLATE & COFFEE BROWNIE

coffee cream (v)

PEANUTBUTTER JELLY CHEESECAKE

raspberry, peanut crumble (v)

CHERRY PANNA COTTA

macerate cherry (ve)

(v) vegetarian (ve) vegan



Throughout September we are delighted to support Action Against Hunger by adding a voluntary £1 to your bill. Please, speak to a server for more information about this incredible charity.
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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B R A S S E R I E

<i>Champagne</i>		125ml	Bottle
620	Moët & Chandon Imperial Brut, NV	£17.50	£92
621	Moët & Chandon Rosé Impérial, NV	£21	£116

<i>Sparkling Wines</i>			
501	Prosecco Brut, Stelle d'Italia, Veneto, Italy, NV	£10	£52
301	Hattingley Classic Reserve, Hampshire, England, NV	£16.50	£85

<i>White</i>		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

<i>Rosé</i>					
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

<i>Red</i>					
117	Chevanceau Rouge, Languedoc, France, 2021	£11	£15	£28	£36
897	Los Vascos Cabernet Sauvignon, Chile, 2021 (ve)	£12	£16	£30	£40
859	CriosMalbec, 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

<i>Sweet & Fortified Wines</i>		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