

DARWIN

BRASSERIE

3 COURSES MENU

3-COURSES - £59.50 PER PERSON

ADD £10 PER PERSON FOR A GLASS OF RATHFINNY

ADD £15.00 PER PERSON FOR A GLASS OF MOËT & CHANDON CHAMPAGNE

STARTERS —

WINTER PANZANELLA

superstraccia, wild mushrooms pumpkin seed dressing (ve)

PARSNIP AND WHITE BEANS SOUP sage, crispy parsnip (ve)

PISTACHIO PÂTÉ

chicory & pickled Enoki mushroom, crisp bread (ve)

HAM HOCK TERRINE red onion marmalade, pickles & toasted sourdough

POACHED SALMON RILLETTE Cox's apple, fennel salad lavroche seeds

MAIN

SEA BREAM

spiced cauliflower, Jerusalem artichoke purée, roasted chickpeas, golden raisin dressing

HARISSA CAULIFLOWER

Couscous, chilli yogurt & apricot harissa (ve)

DRY AGED RIBEYE STEAK

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

TART TATINE

roasted root vegetables, red onion, sage pesto (ve)

CHICKEN CAESAR SALAD

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

ROAST CHICKEN SUPREME

chorizo & cannellini bean cassoulet, citrus chicken jus

DARWIN BEEF BURGER

Monterey Jack cheese, beef tomato, iceberg lettuce, smoked baby cucumber, Darwin burger sauce & French fries

Add smoked streaky bacon £2.50

SMOKED HADDOCK FISHCAKE

creamed leeks étuve

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 Buttered spinach (v) £5.95 Roast pumpkin & sage (v) £5.95

DESSERTS

CRÈME CARAMEL

raisin Moelleux, candy orange peel (v)

ICE CREAM & SORBET

please ask your waiter for today's vegan and classic selection

STICKY TOFFEE PUDDING

caramel sauce, vanilla ice cream (ve)

PINEAPPLE UPSIDE-DOWN CAKE

passion fruit sorbet (ve)

CARDAMOM PANNACOTTA

blood orange jelly, walnuts tuille (ve)

SELECTION OF BRITISH & IRISH CHEESE

selection of British and continental cheeses red onion chuney, Miller's Damsel Crackers (£7.50 supplement)

(v) vegetarian (ve) vegan



	Champagne		125ml		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	
335	Rathfinny Classic Cuvee, Sussex, England, 2019		£17.50		£92	
	White	175ml	250ml	500ml	Bottle	
107	Sollazzo Bianco, Umbria, Italy, 2023	£12	£16	£30	£38	
116	Rothschild Viognier, Languedoc, France, 2023	£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, 2022 (s)	£17	£27	£52	£58	
339	Gavi di Gavi Terre Antiche, Piedmont, Italy, 2023 (ve)	£17.50	£28	£54	£64	
	Dosé					
1285	Château de Campuget, Costières de Nîmes, France, 2023 (ve)	£16	£20	£38	£50	
1284	AIX Rosé, Côtes de Provence, France, 2023 (ve)	£17	£27	£52	£58	
	Ded					
117	Chevanceau Rouge, Languedoc, France, 2023	£12	£16	£30	£38	
897	Los Vascos Cabernet Sauvignon, Chile, 2021 (ve)	£13	£17	£32	£42	
336	Amalaya Malbec, Salta, ARG, 2023 (ve)	£16	£20	£38	£50	
396	Max's Shiraz Cabernet, Penfolds, AUS, 2021 (ve) (s)	£17	£27	£52	£60	
210	The Crossings Pinot Noir, Marlborough, NZ, 2021 (s)	£17.50	£28	£54	£64	
	Sweet & Fortified Wines	61		_		
1605	Nivole Moscato d'Asti, Chiarlo, Italy, 2023 (v)	Gla	Glass (100ml) £12		Bottle (37.5cl) £40	
692	Tokaj Szamorodni, Majoros, Hungary, 2018		£15		£71	
	Tokaj ozamorodni, iviajoros, ridiigary, 2010	Gla	uss (100ml)	F	Bottle (75cl)	
1122	Taylor's LBV, Portugal, 2019		£10		£58	
1029	Garonelles Sauternes, Lucien Lurton et fils, France, 2022 (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, 2009		£14		£92	