



DARWIN

B R A S S E R I E

3 COURSE MENU

£69.50 PER PERSON WITH A GLASS OF RATHFINNY
£74.50 PER PERSON WITH A GLASS OF MOËT & CHANDON

STARTERS

PORK AND HAM TERRINE

red onion marmelade, toasted sourdough bread

HOT & COLD SMOKED SALMON

celeriac remoulade, citrus dressing, Nordic bread

SPICED SWEET POTATO & COCONUT SOUP

spring onion, red chilli, pink ginger (ve)

ROASTED BEETROOT

pistachio purée, crushed blackberry
& lavender dressing (ve)

CHESTNUT PÂTÉ

chicory & pickled Enoki, sourdough crisp

MAINS

HARISSA CAULIFLOWER

Couscous, chilli yogurt, apricot harissa (ve)

POTATO GNOCCHI

Gorgonzola sauce, pear, walnuts (v)

BARLEY RISOTTO

sage, pimpernel & "sausage" (ve)

SMOCKED HADDOCK FISHCAKE

creamed leeks

DARWIN BEEF BURGER

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

CONFIT PORK BELLY

swiss chard, dauphinoise potato, cider jus

SEA BREAM

vanilla parsnip purée, roasted pumpkin,
mix seeds dressing

ROAST CHICKEN SUPREME

savoy cabbage, turnip mash,
Roscoff onion, chicken jus

DRY AGED RIBEYE STEAK

21 days 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

Mixed leaf salad, house dressing (v) £5.95
Mash potato (v) £5.95
Rocket & Parmesan, balsamic dressing £5.95
Buttered New Potatoes (v) £5.95
Buttered spinach (v) £5.95

DESSERTS

BANOFFEE CHEESECAKE

banana chips crumble

TONKA BEANS'S PANNA COTTA

berries compote (ve)

PINEAPPLE UP-SIDE DOWN

vegan vanilla ice cream (ve)

BLACK FOREST DELICE

Chantilly cream, cherry (v)

APPLE & BLACKBERRY CRUMBLE

custard (v)

ICE CREAM & SORBET

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 (£5 supplement)

(v) vegetarian (ve) vegan



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<i>Champagne</i>		125ml	Bottle		
620	Moët & Chandon Imperial Brut, NV	£18	£96		
621	Moët & Chandon Rosé Impérial, NV	£22	£122		
<i>Sparkling Wines</i>					
320	Prosecco Brut, Ca' di Alte, Veneto, Italy, NV	£11	£54		
335	Rathfinny Classic Cuvee, Sussex, England, 2019	£17.50	£92		
<i>White</i>		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
<i>Rosé</i>					
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
<i>Red</i>					
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
<i>Sweet & Fortified Wines</i>					
		Glass (100ml)	Bottle (37.5cl)		
1605	Nivole Moscato d'Asti, Chiarlo, Italy, 2023 (v)	£12	£40		
692	Tokaj Szamorodni, Majoros, Hungary, 2018	£15	£71		
		Glass (100ml)	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 Valley, France, 2022 (s)	£13	£86		
588	Croft Quinta da Roeda, Portugal, 2009	£14	£92		

FULL WINE LIST IS AVAILABLE UPON REQUEST