



DARWIN

B R A S S E R I E

SET MENU

2-COURSES - £54.50 PER PERSON

3-COURSES - £64.50 PER PERSON

ADD £12 PER PERSON FOR A GLASS OF RATHFINNY

ADD £16.00 PER PERSON FOR A GLASS OF MOËT & CHANDON CHAMPAGNE

STARTERS

CUCUMBER GAZPACHO

Greek yogurt, chilli salsa, croutons (v)

LONDON CURE SMOKED SALMON

N'duja crème fraîche, charred baby corn,
sea herbs & citrus vinaigrette

HAM HOCK

Piccalilli, croutons, watercress

PEACH & PECAN WALDORF SALAD

Roasted pecan's, "feta", celery, grapes (ve)

ROASTED RED PEPPER TART

Crematta, Cornish leaves, balsamic pearls

BURRATA

Heirloom tomatoes, spring onion,
olive crumb (v)

MAINS

HARISSA BAKED AUBERGINE

Tahini dressing, cous cous, pickled shallots (ve)

GRILLED HAMPSHIRE PORK CHOP

Three apple slaw, garlic & herb butter

SEA BREAM

Violetto artichoke & grilled courgettes,
Romesco sauce

CARAMELISED RED ONION TART TATIN

Charred spring onions, goat's cheese,
black truffle vinaigrette (v)

TANDOORI CHICKEN SUPREME

Bombay potato, Rogan jus,
cucumber & mint salsa

SALMON FISHCAKE

Garlic spinach, poached egg,
whole grain mustard hollandaise

SPICED CHICKPEA & WALNUT BURGER

Vegan Cheddar, rocket, spiced tomato & radish salsa,
sweet potato fries (ve)

DRY AGED RIBEYE STEAK

21 day aged Scottish beef, French fries,
Peppercorn or Béarnaise sauce
(£17.50 supplement)

DARWIN BEEF BURGER

Monterey Jack cheese, gem lettuce,
smoked baby cucumber's,
Darwin signature burger sauce & French fries
Add bacon £2.50

SIDES

French fries (ve) £6.25

Truffle & Parmesan fries £9.95

Sweet potato fries (ve) £6.95

Fine beans with shallot vinaigrette (v) £6.25

Mixed leaf salad, house dressing (v) £6.00

New potatoes (v) £7.50

Buttered spinach (v) £6.25

Rocket and Parmesan £6.00

DESSERTS

YUZU POSSET

Mango & chilli salsa, poppy seeds tuille (ve)

STRAWBERRY PAVLOVA

Strawberry chantilly, English strawberries, basil oil (v)

CRÈME BRULEE

Pistachio biscuit (v)

JUDE'S ICE CREAMS & SORBETS

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

PINA COLADA DELICE

Coconut & vanilla mousse, pineapple confit,
coconut chips (v)

DARK CHOCOLATE MOUSSE

Raspberry sorbet (ve)

PEACH CHEESECAKE

Amaretti crumb, apricot

CHEESE BOARD

Selection of British cheeses, red onion chutney, crackers
(£7.50 supplement)

(v) vegetarian (ve) vegan



A discretionary service charge of 13.5% will be added to your bill. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. 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.



DARWIN

B R A S S E R I E

Champagne

| | | 125ml | Bottle |
|-----|----------------------------------|--------|--------|
| 620 | Moët & Chandon Imperial Brut, NV | £19.50 | £105 |
| 621 | Moët & Chandon Rosé Impérial, NV | £24 | £134 |

Sparkling Wines

| | | | |
|-----|--|-----|-----|
| 320 | Prosecco Brut, Ca' di Alte, Veneto, Italy, NV | £12 | £59 |
| 335 | Rathfinny Classic Cuvee, Sussex, England, 2019 | £18 | £97 |

White

| | | 175ml | 250ml | 500ml | Bottle |
|-----|---|-------|--------|-------|--------|
| 107 | Sollazzo Bianco, Umbria, Italy, 2023 | £13 | £17.50 | £33 | £42 |
| 116 | Weddesdin Viognier, Languedoc, France, 2023 | £14 | £18 | £34 | £46 |
| 108 | The Crossings Sauvignon Blanc, Marlborough, NZ, 2023 (s) | £16 | £22 | £42 | £54 |
| 198 | Max's Chardonnay, Penfolds, Adelaide Hills, AUS, 2022 (s) | £18 | £28 | £52 | £64 |
| 339 | Gavi di Gavi Terre Antiche, Piedmont, Italy, 2023 (ve) | £19 | £30 | £56 | £70 |

Rosé

| | | | | | |
|------|--|-----|-----|-----|-----|
| 1285 | Château de Campuget, Costières de Nîmes, France, 2023 (ve) | £16 | £22 | £42 | £54 |
| 1284 | AIX Rosé, Côtes de Provence, France, 2023 (ve) | £18 | £28 | £52 | £64 |

Red

| | | | | | |
|-----|---|-----|--------|-----|-----|
| 117 | Chevanceau Rouge, Languedoc, France, 2023 | £13 | £17.50 | £33 | £42 |
| 897 | Los Vascos Cabernet Sauvignon, Chile, 2021 (ve) | £14 | £18 | £34 | £46 |
| 336 | Amalaya Malbec, Salta, ARG, 2023 (ve) | £16 | £22 | £42 | £54 |
| 396 | Max's Shiraz Cabernet, Penfolds, AUS, 2021 (ve) (s) | £18 | £28 | £52 | £64 |
| 210 | The Crossings Pinot Noir, Marlborough, NZ, 2021 (s) | £19 | £30 | £56 | £70 |

Sweet & Fortified Wines

| | | Glass (100ml) | Bottle |
|------|---|---------------|--------|
| 1122 | Taylor's LBV, Portugal, 2019 | £11 | £64 |
| 692 | Nivole Moscato d'Asti, Chiarlo, Italy, 2023 (v) | £13 | £44 |
| 588 | Croft Quinta da Roeda, Portugal, 2009 | £13 | £88 |
| 711 | Coteaux du Saumur, Les Beaugrands, Langlois-Chateau, Loire Valley, France, 2022 (s) | £14 | £94 |
| 588 | Tokaj Szamorodni, Majoros, Hungary, 2018 | £16.50 | £77 |

FULL WINE LIST IS AVAILABLE UPON REQUEST