



DARWIN

B R A S S E R I E



VALENTINE'S MENU



£135 PER PERSON WITH A GLASS OF MOËT & CHANDON BRUT IMPÉRIAL ROSÉ

SELECTION OF BREADS

Cornish sea salt butter

CHILLI CURED SALMON

Keta caviar, elderflower jelly,
lime crème fraîche

SPICY SWEET POTATO VELOUTE'

red chilli, ginger crisps, toasted almonds

CONFIT DUCK TERRINE

strawberry & balsamic purée,
toasted brioche bread

PETERHEADS HALIBUT

Picked crab, braised fennel,
sauce Vierge

AGED HEREFORD BEEF FILLET

truffle Dauphinoise potato, Savoy cabbage,
heritage carrots and red wine jus

VEGETABLES TART TATIN

sage pesto, caramelize onion,
red chicory



MANDARIN SORBET



Choose one to share

SWEET

rose mousse & pistachio, vanilla tuile, chocolate delice & red twist, mandarine & hazelnuts tarte

VEGAN

passion fruit panna cotta, chocolate raspberry delice, pear & walnuts tarte

SELECTION OF BRITISH & IRISH CHEESE

Isle of mull (Scotland), Cashel Blue (Ireland), Cornish Brie (England), Golden Cenarth (Wales), Damson jelly,
Miller Damsel crackers, grapes, celery, green apples, walnuts



MANAGED BY
RHC.





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