



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

CURED SCOTTISH SALMON

Salmon keta, Seaweed tuille, lime crème
fraîche

WATERCRESS & SORREL VELOUTE'

Brie beignet's
(vegan alternative available)

SMOKED HAM & APRICOT TERRINE

Balsamic dressing & toasted brioche

HALIBUT SUPREME

Dorset crab, Pak Choi, Butter beans, Thai
broth

AGED HEREFORD BEEF FILLET

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

BUTTERNUT SQUASH WELLINGTON (V)

wild mushroom, black bomber cheddar
sauce (vegan option available)

SWEET SHARING PLATE FOR TWO

COCONUT ROCHER
white chocolate praline, Malibu syrup

RASPBERRY TART
Frangipane, raspberry mousse, candy floss

YOZU POSSET
passion fruit and mango compote, poppy seed tuile
(vegan alternatives available)

OR

CHEESE SELECTION SHARING PLATE FOR TWO

Finn cheese, Oxford blue, Ashlynn goat's, Snowdonia Cheddar, walnuts, apples, grapes, celery

MANAGED BY
RHC.



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