



DARWIN

B R A S S E R I E

VALENTINE'S MENU

£85PP

WITH A GLASS OF MOËT BRUT ROSE CHAMPAGNE ON ARRIVAL

Wine pairings - £32pp



TO START

Bread selection & Netherend farm sea salt butter

STARTERS

DORSET CRAB

compressed cucumber, granny smith apple, lemon verbena, herb mayonnaise

ROAST PARSNIP AND THYME SOUP

poached duck egg, Serrano ham

PISTACHIO PATÉ

blood orange, radicchio & fennel (ve)

*Rothschild Viognier, Languedoc, France, 2020*

or

*The Crossings Pinot Noir, Marlborough, NZ, 2020 (s)*



MAINS

24 DAY AGED FILLET OF SCOTTISH BEEF

pomme dauphinoise, savoy cabbage, heritage carrots & sauce bordelaise

£10 supplement

PETERHEAD HALIBUT SUPREME

Shetland mussels, leek étuve, wilted spinach, golden caviar & Champagne sauce

DELICA PUMPKIN

charred hispi cabbage, King Oyster mushroom, sunflower & pumpkin seed dressing

*Max's Chardonnay, Penfolds, Adelaide Hills, AUS, 2018*

or

*Barbera d'Alba, Costa di Bussia, Piedmont, Italy, 2017 (s)*



SHARING PUDDINGS

SWEET

hazelnut tiramisu, passion fruit & strawberry tart, dark chocolate raspberry torte, mini macarons (v)

VEGAN

coconut panna cotta, salted caramel delicé, passion fruit cheesecake, chocolate strawberries (ve)

BRITISH & IRISH CHEESES

cashel blue, Cornish yarg, golden Cenarth, ragstone, Miller's Damsel crackers, damson jelly

£3pp supplement

*Nivole Moscato d'Asti, Chiarlo, Italy, 2020 (v)*

or

*Taylor's LBV, Portugal, 2017*



A discretionary service charge of 12.5% will be added to your bill. All prices include VAT. Food and beverage allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our bar and kitchen so we cannot guarantee drinks and dishes are 100% allergen free.



