

# DARWIN

B R A S S E R I E

3 COURSES MENU 64.50

## SNACKS

**SOURDOUGH BREAD & SALTED BUTTER V**  
7.00

**SMOKED ALMONDS VE**  
7.00

**MIXED OLIVES VE**  
6.25

## JUST ADD BUBBLES

GLASS OF RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND, 2019 12

GLASS OF MOËT & CHANDON BRUT IMPÉRIAL, NV 15

GLASS OF RUINART BRUT, NV 20

## STARTERS

**WATERCRESS, PARSLEY & LOVAGE SOUP VE**  
Oat cream, lemon croutons

**HAM HOCK TERRINE**  
Piccalilli, grilled sourdough

**CHEESE SOUFFLÉ V**  
Mature Cheddar, chive

**STEAK TARTARE**  
Pickles, radish, grilled sourdough

**ENGLISH ASPARAGUS VE**  
Pickled rhubarb, curds, chive oil

**MUSHROOM PARFAIT VE**  
Port glaze, toasted brioche

**DILL-CURED SCOTTISH SALMON**  
Lemon & horseradish cream, rye bread

**3 OYSTERS**  
Lemon, shallot vinaigrette, Tabasco

**POTTED SHRIMP**  
Brown bread & butter

## ROASTS

*Served with roast potatoes, Savoy cabbage, seasonal vegetables, red wine gravy*

**HEREFORD BEEF SIRLOIN**  
Yorkshire pudding

**LEG OF SALT MARSH LAMB**  
Mint sauce

**HALF ROAST CHICKEN**  
Sage & onion stuffing

**ROAST SQUASH & LENTIL WELLINGTON V**

## MAINS

**10 OZ SIRLOIN STEAK**  
Triple cooked chips, watercress, peppercorn sauce  
*£12 supplement*

**GRILLED SEA BREAM**  
Purple sprouting broccoli, mustard & tarragon sauce

**FISH & CHIPS**  
Mushy peas, tartare sauce

**SPRING TART V**  
Creamed spinach, goat's cheese, English asparagus, peas

**CHICKEN CAESAR SALAD**  
Gem lettuce, anchovies, Parmesan, crispy bacon, croutons

## BURGERS

Toasted brioche bun, gem lettuce, plum tomato, smoked baby cucumber, signature burger sauce, chips

**DARWIN CHEESEBURGER**  
*Add bacon 2.50*

**VEGAN BURGER VE**

**GRILLED CHICKEN BURGER**  
*Add bacon 2.50*

## SIDES

TRIPLE COOKED CHIPS V 7.00 · SWEET POTATO FRIES V 7.25 · TRUFFLE AND PARMESAN CHIPS 9.95  
JERSEY ROYAL NEW POTATOES V 7.00 · CREAMED SPINACH V 7.00 · MASHED POTATOES V 7.00 · HOUSE SALAD V 7.00  
BUTTERED ASPARAGUS & BROAD BEANS V 7.00 · GEM LETTUCE & SALAD CREAM V 7.00 · CAULIFLOWER CHEESE V 7.00 · SEASONAL VEGETABLES V 7.00 · ROAST POTATOES 7.00

## PUDDINGS

**HAZELNUT ROCHER V**  
Praline, Chantilly cream

**STICKY TOFFEE PUDDING VE**  
Salted caramel, vanilla ice cream

**WHITE CHOCOLATE MOUSSE**  
Poached rhubarb, meringue

**MACERATED TROPICAL FRUITS VE**  
Whipped yoghurt, coconut crumble

**CARAMELISED LEMON TART V**  
Raspberries, crème fraîche

**JUDES' ICE CREAMS & SORBETS VE V**  
*Select 3 scoops*  
Vanilla clotted cream strawberries & cream  
caramel cookie dough brownie  
raspberry ripple  
Sicilian lemon  
Granny Smith apple

**SELECTION OF BRITISH & IRISH CHEESES V**  
Cashel blue Ireland  
Golden Cenorh Wales  
Mull of Kintyre Scotland  
Golden Cross England

RHUBARB HOSPITALITY COLLECTION

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.

