

# DARWIN

B R A S S E R I E

2 COURSES 49.50  
3 COURSES MENU 59.50

## 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

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

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

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

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

**POTTED SHRIMP**  
Brown bread & butter

## MAINS

**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

**BARBEQUED HISPI  
CABBAGE VE**  
Green goddess dressing,  
oyster mushroom

**CHICKEN  
CAESAR SALAD**  
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

**GRILLED CHICKEN BURGER**  
Add bacon 2.50

**CHICKPEA & WALNUT BURGER VE**

## FROM THE GRILL

8 OZ  
SIRLOIN  
+ 5

12 OZ  
RIBEYE  
+10

18 OZ  
T-BONE  
+20 PER PERSON  
2 persons

CORNFED  
SPATCHCOCK  
POUSSIN

10 OZ  
PORK CHOP

SAUCES 4.5

GREEN PEPPERCORN · STILTON · BEARNAISE · CAFÉ DE PARIS BUTTER · RED WINE JUS

## PIES

Served with mashed potatoes, buttered Savoy cabbage

**BRAISED BEEF & MILK STOUT**

**CHICKEN, HAM HOCK & LEEK**

**ROASTED VEGETABLES & YORKSHIRE BLUE CHEESE V**

## SIDES

TRIPLE COOKED CHIPS V 7.00 · SWEET POTATO FRIES V 7.25 · TRUFFLE & PARMESAN CHIPS 9.95

JERSEY ROYAL NEW POTATOES V 7.00 · CREAMED SPINACH V 7.00 · MASHED POTATO V 7.00 · HOUSE SALAD VE 7.00

BUTTERED ASPARAGUS & BROAD BEANS V 7.50 · GEM LETTUCE & SALAD CREAM V 7.00

## PUDDINGS

**HAZELNUT ROCHER V**  
Praline, Chantilly cream

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

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

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

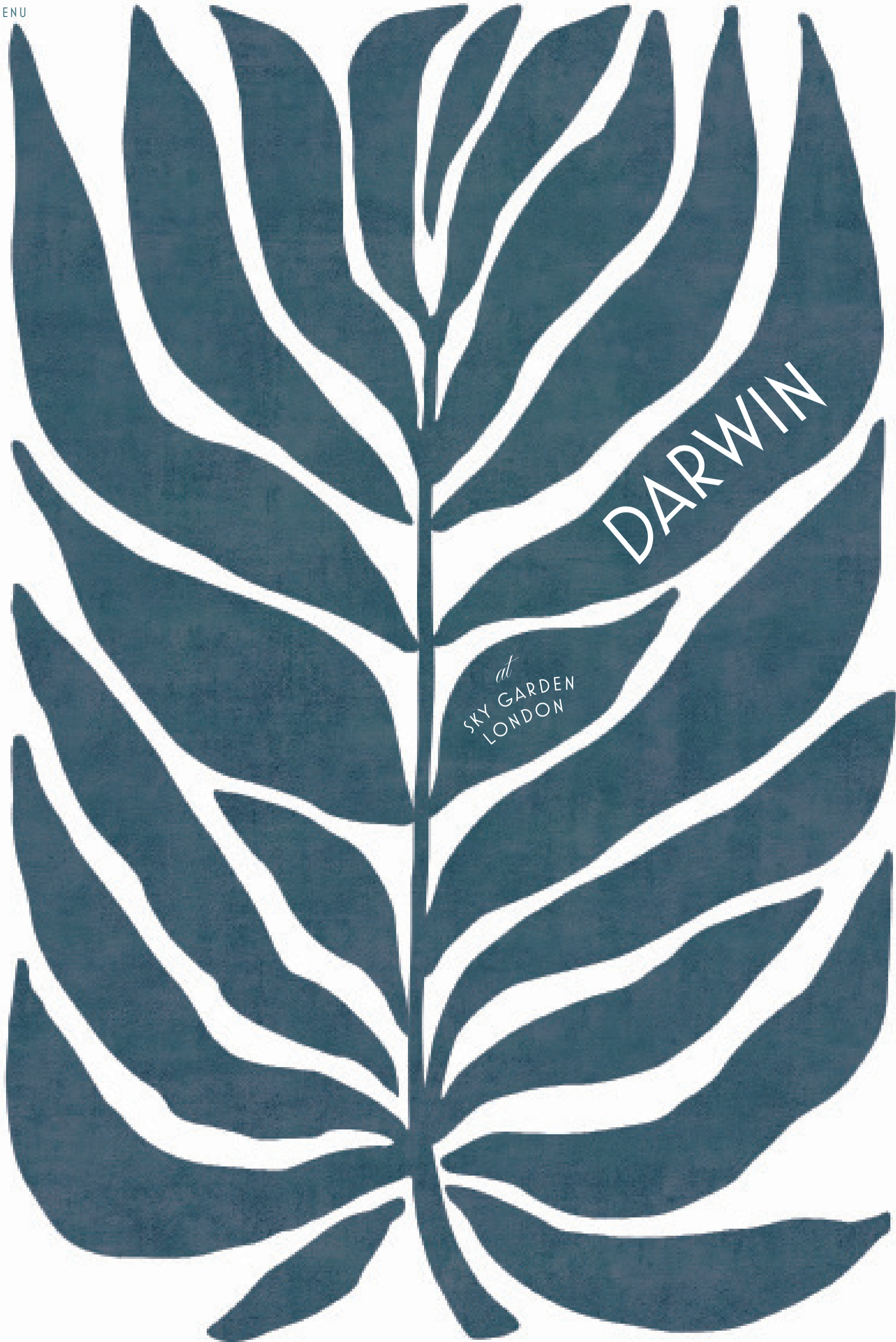
**WHITE CHOCOLATE MOUSSE**  
Poached rhubarb, meringue

**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 Cenarth Wales  
Mull of Kintyre Scotland  
Golden Cross England  
7.50 supplement

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.



DARWIN

*at*  
SKY GARDEN  
LONDON