

Darwins Set Menu

Entrees

Cèpe mushroom & wild garlic risotto,
pecorino cheese (CY)(MK)(SP)

Smoked mackerel pate, fresh Salad, pickles & homemade brown bread
(MK)(MD)(GI)(SP)

Pan fried tiger prawns, Darwins piri-piri,
Slow roasted cherry tomatoes & home-made bread (SP)(C)(MK)(G)(I)

Quinoa, roasted red pepper & chilli feta Wellington,
beetroot hummus, pumpkin seeds & pomegranate vinaigrette
(V)(CY)(MK)(G)(I)(SP)(E)

Buffalo mozzarella marinated in a truffle crème fraiche,
slow roasted cherry tomatoes, Kalamata olive dressing (MK)(MD)

Chef's soup of the day, home made bread (V)(G)(I)

Main Courses

All main courses are served with our buttered mashed potato (MK) & a selection of sides.

Choose one of our awardwinning steaks that are aged, hand trimmed ,seared on a hot grill and cooked to order from blue to well done, with a compliment of brandy pepper sauce (MK)(SP),garlic butter(MK)(SP),blue cheese sauce (MK)(SP),bearnaise (MK)(E)(SP),barolo jus (SP)

Striploin steak, a firm steak, concentrated flavour

Fillet steak, most tender cut, mild flavor

Rib eye steak, a well marbled cut from the prime rib

Darwins Vegan steak, beetroot humus, caramelised onion, baby potato's
& pickled cauliflower florets (MD)(G)(I)(VE)

Assiette of Wicklow lamb

Our famous lamb dish, half rack & eye fillet cuts

Corn fed, Co. Monaghan chicken breast,
mushroom & smoked pancetta sauce (MK)(SP)

Chef's creation, market Fish of the Day (MK)(SP)

Desserts

Brownie, raspberry & white chocolate, vanilla ice cream (MK)(E)(G)(I)

Valencia orange and rhubarb fool & honeycomb (MK)

Eton mess, meringue with fresh Irish strawberry's,
forest fruits & cream (MK)(E)

Selection of ice creams & hot caramel sauce (MK)(G)(I)

Artisan cheese board, membrillo quince
& wafer biscuits (MK)(G)(I)(SP)

All our desserts are served with a choice of tea or coffee

Selection of tea:

Irish breakfast tea, peppermint tea, camomile, rooibus,
mixed berry, earl grey, lemon & ginger

Selection of coffee:

Espresso / Double espresso / americano / Capaccino / Latte / Hot chocolate

All our produce is locally sourced and organic where possible. Our meats are hand selected from boyne valley farm and aged a minimum of 28 days.

Our menu is coeliac friendly with gluten free sauces & extra vegetarian options available. Please let us know if you have any dietary requirements and our chefs can create something for you.

€52 per person

Dinner

at Darwins