

# DARWIN'S

## AL A CARTE MENU

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### STARTERS

PRAWNS PIL PIL GARLIC CHILLI & EXTRA VIRGIN OLIVE OIL   CHERRY VINE TOMATOES   HOMEMADE BREAD (1, 4, 5, 13)	11.50
QUINOA WELLINGTON AGED FETA   PIQUILLO PEPPERS   SHIITAKE MUSHROOMS   PETIT POIS   LIGHTLY SPICED SAN MARZANO TOMATO (1, 4, 13, 15)	10.50
SOUP OF THE DAY, HOMEMADE BREAD (1, 4, 9)	8.00
A SELECTION OF HOUSE BREAD AND PESTO DIPS (1,3, 4)	5.50
BROCCOLI & BEETROOT SALAD ROASTED BEETROOT   BROCCOLI   AGED FETA   CHERRY VINE TOMATOES   ROASTED ALMONDS (3, 4, 12, 13)	9.50

### MAIN COURSES

OUR STEAK SELECTION, SERVED WITH MASHED POTATO & A CHOICE OF PEPPER SAUCE (4,13)  RED WINE JUS (13)   GARLIC BUTTER (4,13)   BÉARNAISE (4,7, 13)	
PREMIUM EYE FILLET 10OZ	37.00
NEW YORK STRIPLOIN 14OZ	35.00
RIB EYE STEAK 12OZ	31.00
CENTRE CUT T-BONE 20OZ	42.00
FREE RANGE BREAST OF CHICKEN RED WINE JUS   BUTTERED MASHED POTATO (4)	21.00
MARKET FISH OF THE DAY   CHEF'S CREATION (4)	26.00
DARWIN'S BURGER & CHIPS ORGANIC CHEDDER   RED ONION   PICKLES   MAYO   SMOKEY CHIPOTLE KETCHUP (1, 4, 12, 15)	21.00
TROFIE PASTA LIGURI SAN MARZANO TOMATOES   OREGANO   PECORINO (1,13, 4, 7)	17.00
QUINOA WELLINGTON PIQUILLO PEPPERS   SHIITAKE MUSHROOMS   AGED FETA CRUMBLE   SAN MARZANO TOMATO   PETIT POIS   BABY POTATOS   AVOCADO (1, 4, 13, 15)	23.00
DARWIN'S FAMOUS VEGAN STEAK BARBECUED SWEET POTATO   BAKED AZUKI BEANS   ROASTED BALSAMIC BEETROOT   BABY POTATOES (1,9, 13, 12)	22.00

# DARWINS

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### SIDE ORDERS

MIXED VEGETABLES   GARLIC BUTTER (1,4,13)	4
GREEN SALAD (12,13)	4
BUTTERED SPINACH (4,13)	4
BABY POTATOES   CHILLI & GARLIC SAUCE   PECORINO	5
HOUSE FRIES	5
CHIPS   PARMESAN & TRUFFLE AIOLI (4, 7, 13)	5
DEEP FRIED ONION RINGS (1)	5
EXTRA MASHED POTATO (4)	2

### DESSERTS

WARM CHOCOLATE BROWNIE	8.50
RASPBERRY   VANILLA ICE CREAM (1, 4, 7)	
SELECTION OF ICE CREAMS	7.50
2 SCOOPS   HOT CARAMEL SAUCE   BISCOTTI (1, 4)	
BANOFFEE PIE	8.50
BISCUIT BASE   CARAMEL   BANANA   FRESH CREAM (1, 4)	
ETON MESS	9.00
MIXED BERRY COMPOTE   MERINGUE   ELDERFLOWER CREAM (4, 7)	

### TEA & COFFEE SELECTION

IRISH COFFEE	8.00	ESPRESSO	3.00
BAILEYS COFFEE	8.00	DOUBLE ESPRESSO	3.20
FRENCH COFFEE	8.00	AMERICANO	3.20
CALYPSO COFFEE	8.00	FLAT WHITE	3.30
TEAS-	3.20	CAPPUCHINO	3.40
PEPPERMINT, GREEN,		LATTE	3.40
CHAMOMILE, EARL GREY,		ALMOND MILK   OAT	0.30
ROOIBUS, BERRY, IRISH			

### AFTER DINNER DRINKS | DESSERT WINES

ESPRESSO MARTINI	10.50
RASPBERRY MOJITO	10.50
ELDERFLOWER GIN	10.50
APEROL SPRITZ	10.50
WHISKEY SOUR	10.50
OLD FASHIONED	10.50
CHATEAU MARTILLAC, LOUPIAC 2014 (SP)	6.00
MUSCAT DE BEAUMES-DE-VENISE, 2011 (SP)	6.50
RUBY PORT (SP)	6.50
LATE BOTTLED VINTAGE PORTO RAMOS PINOT, 2005 (SP)	9.20
PORTO RAMOS SUPERIOR TAWNY	7.50

1 GLUTEN(A- WHEAT, B- SPELT, C- KHORASAN, D- RYE, E- BARLEY,

F-OATS) 2 PEANUTS/ 3 NUTS (A- ALMONDS, B-HAZELNUTS, C-CASHEWS, D- PEACANSE-BRAZIL, F- PISTACHIO, G-MACEDAMIA, H-WALNUT/ 4 MILK/ 5 CRUSTACEANS (A- CRA, B-LOBSTER, C-CRAYFISH, D-SHRIMP) /6 MOLLUSC/ 7 EGGS/ 8 FISH/ 9 CELERY / 10 SOYA 11 SESAME SEEDS/ 12 MUSTARD/ 13 SULPHUR DIOXIDE & SULPHITES/ 14 LUPIN 15 YEAST / V VEGAN