

DARWIN'S

AL A CARTE MENU

STARTERS

PRAWNS PIL PIL

GARLIC, CHILI & EXTRA VIRGIN OLIVE OIL | VINE TOMATOES | TOASTED BREAD 11.50
(1, 4, 5, 13)

BUFFALO MOZZARELLA SALAD

CHERRY TOMATOES | KALAMATA OLIVE DRESSING | CROUTONS 9.00
VEGAN OPTION AVAILABLE (4,12,13)

WILD MUSHROOM RISOTTO | SMOKED BLACK PUDDING | PECORINO 10.50

VEGAN OR VEGETARIAN AVAILABLE (1,4,1)

SLOW COOKED PORK BELLY

YORK CABBAGE | MASHED POTATO | APPLE & CIDER JUS (4,13) 11.50

SOUP OF THE DAY | HOMEMADE BREAD (1,4,9) 7.50

A SELECTION OF HOUSE BREAD AND PESTO DIPS (1,3,4) 6.00

MAIN COURSES

OUR STEAKS

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

CENTER CUT T-BONE 20OZ 42.00

PAN FRIED SEA BASS FILLET | SUN DRIED TOMATO BUERRE BLANC 29.00

SAUTEED SPINACH | BABY POTATOES (4,13)

SLOW COOKED PORK BELLY 24.00

YORK CABBAGE | MASHED POTATO | APPLE & CIDER JUS (4, 13)

DARWIN'S BURGER & CHIPS 17.00

ORGANIC CHEDDAR | RED ONION | PICKLES | MAYO | SMOKED CHIPOTLE KETCHUP

(1, 4, 12, 15)

DARWIN'S FAMOUS VEGAN STEAK 23.00

YORK CABBAGE | ROAST POTATOES | BEETROOT HUMMUS (1,9,13,12)

HIMALAYAN, VEGAN LABABDAR CURRY | JACKFRUIT | SAFFRON PILAU RICE (3) 22.00

CASARECCIA PASTA | SUN DRIED TOMATO PESTO 15.00

BABY SPINACH | PECORINO (VEGAN OPTION AVAILABLE) (4)

DARWINS

AL A CARTE MENU

SIDE ORDERS

MIXED VEGETABLES GARLIC BUTTER (1,4,13)	4
GREEN SALAD (12,13)	4
BUTTERED SPINACH (4,13)	5
BABY POTATOES	4
HOUSE FRIES	4
CHIPS PARMESAN & TRUFFLE AIOLI (4, 7, 13)	5
SAUTEED ONIONS (1)	4
GARLIC MUSHROOMS (4,13)	5
SAVOY CABBAGE (13)	4
EXTRA MASHED POTATO (4)	3

DESSERTS

WARM CHOCOLATE BROWNIE 8.00
RASPBERRY | VANILLA ICE CREAM
(1, 4, 7)

BOULABAN FARM ICE CREAMS 7.50
2 SCOOPS | HOT CARAMEL SAUCE | BISCOTTI
(1, 4)

NEW YORK STYLE BAKED CHEESECAKE 8.00
STRAWBERRY COULIS
(1, 3,4,7)

SLOW COOKED RHUBARB FOOL 8.00
MASCARPONE | HONEYCOMB
(1,3,4, 7,13)

TEA & COFFEE SELECTION

IRISH COFFEE	9.00	ESPRESSO	3.00
BAILEYS COFFEE	9.00	DOUBLE ESPRESSO	3.20
FRENCH COFFEE	9.00	AMERICANO	3.20
CALYPSO COFFEE	9.00	FLAT WHITE	3.30
		CAPPUCHINO	3.40
TEAS-	3.50	LATTE	3.40
PEPPERMINT, GREEN, CHAMOMILE, EARL GREY, ROOIBUS, BERRY, IRISH		OAT MILK	0.50

AFTER DINNER DRINKS | DESSERT WINES

ESPRESSO MARTINI	11.00
ELDERFLOWER FIZZ	11.00
APEROL SPRITZ	11.00
OLD FASHIONED	11.00

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