

DARWINS

SET DINNER MENU €60 PER PERSON

STARTERS

PRAWNS PIL PIL

GARLIC CHILLI & OLIVE OIL | CHERRY TOMATOES | HOMEMADE BREAD
(1, 4, 5, 13)

WILD MUSHROOM RISOTTO | PECORINO CHEESE | BEURRE BLANC (1,4,13)

BUFFALO MOZZARELLA SALAD

CHERRY TOMATOES | KALAMATA OLIVE DRESSING | CROUTONS (4,12,13)

SOUP OF THE DAY | HOMEMADE BREAD (4, 9, 13)

MAIN COURSES

ALL SERVED WITH BUTTERED MASHED POTATO | A SELECTION OF VEGETABLES | HOUSE CHIPS

PREMIUM EYE FILLET STEAK
NEW YORK STRIP LOIN STEAK
RIB EYE CUT STEAK

PEPPER SAUCE, RED WINE JUS, GARLIC BUTTER (4)

PAN FRIED SEA BASS FILLET | SUN DRIED TOMATO BUERRE BLANC
SAUTEED SPINACH | BABY POTATOES (4,13)

DARWIN'S FAMOUS VEGAN STEAK

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

DARWIN'S WAGYU BEEF BURGER & CHIPS

ORGANIC CHEDDAR | RED ONION | PICKLES | MAYO | SMOKED CHIPOTLE KETCHUP
(1, 4, .12, 15)

FREE RANGE SUPREME BREAST OF CHICKEN

PEPPER SAUCE OR RED WINE JUS (4,13)

DESSERTS

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

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

SELECTION OF ICE CREAMS | 2 SCOOPS | HOT CARAMEL SAUCE | BISCOTTI
(1, 4)

1 GLUTEN(A- WHEAT, B- SPELT, C- KHORASAN, D- RYE, E- BARLEY,F-OATS) 2 PEANUTS/ 3 NUTS (A- ALMONDS, B-HAZELNNUTS, 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

10% SERVICE CHARGE APPLIES