

DARWINS

SET DINNER MENU

STARTERS

PRAWNS PIL PIL
GARLIC CHILLI & OLIVE OIL | CHERRY TOMATOES | HOMEMADE BREAD
(G,Y,MK,ML,SP,C)

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

SLOW ROASTED PORK BELLY | BURNT APPLE & CELERIAC PUREE
CALVADOS JUS (MK, SP)

PORCINI & KIMCHI ARANCHINI | PECORINO CHEESE | WASABI MAYO
(G,I,MD,E,MK,SP)

MOROCCAN ZAALOUK | ROASTED AUBERGINE
TOMOATOES | CAWLIFLOWER FLORETS | MELBA TOAST (G, I, VE)

MAIN COURSES

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

PREMIUM EYE FILLET STEAK

RIBEYE STEAK

NEW YORK STRIPLOIN STEAK

CHOOSE A SAUCE- PEPPER SAUCE | RED WINE JUS | GARLIC BUTTER

FREE RANGE, CAJUN, CORN FED BREAST OF CHICKEN | RED WINE JUS

FISH OF THE DAY | CHEF'S SELECTION

DARWIN'S FAMOUS VEGAN STEAK
ROAST POTATOES | SPINACH | ROAST GARLIC HUMMUS (G,CY,MD,Y,SP)

DESSERTS

WARM CHOCOLATE BROWNIE | WHIPPED CREAM (G,MK,E)

APPLE & BLACKBERRY CRUMBLE | WHIPPED CREAM (G,MK)

DARWINS ETON MESS
MERINGUE | STRAWBERRIES | WHIPPED CREAM
(MK,E)

SELECTION OF ICE CREAMS
2 SCOOPS | HOT CARAMEL SAUCE | BISCOTTI (G,MK)

VEGAN DESSERT AVAILABLE ON REQUEST