

DARWIN'S KITCHEN

BAR & ROOMS

While You Wait

Hot from the oven - Chef's Home Made Bread with Miso Butter (VE) £2.00 pp

Marinated Mixed Olives, Red Peppers, Artichokes and Garlic (VE/GF) £6.00

Beetroot, Chickpea and Mint Houmous, Chef's Cheese Straws (VE*/GF*) £5.00

To Begin

Celeriac and Coconut Soup, Jerusalem Artichoke, Thai Spiced Pesto (V/GF) £7.00
Perfect Pairing...Perfect Cut, Sauvignon Blanc, Marlborough, N.Z. 2018...125ml £5.25

Seared Scallops, Textures of Cauliflower, Appleyard's Black Pudding £10.00
Perfect Pairing...G.H. Mumm Cordon Rouge Brut, France 125ml £10.00

Heritage Tomato and Sweet Red Pepper Tarte Fine, Ragstone Goats Cheese, Rocket (V) £7.50
Perfect Pairing...Cote de Rhone Blanc, France 2018...125ml £6.00

House Cured Barkworths Salmon, Yuzu Mayonnaise, Rye Crisps, Apple and Fennel Marmalade (GF*) £8.50
Perfect Pairing...Di Marria Prosecco, Italy...125ml £5.50

Chicken and Duck Liver Parfait, Blood Orange Chutney, Toasted Brioche (GF*) £8.00
Perfect Pairing...Caoba Mendoza Viognier, Bodegas Los Haraldos - Argentina 2019...125ml £4.75

'Can't Beet a Bitter Chocolate' Seasonal Beets, Cocoa, Yoghurt Gel, Sorrel and Beetroot Jellies (VE/GF*) £8.00
Perfect Pairing...Monstable Pinot Noir, France 2018...125ml £5.25

Wenlock Edge Charcuterie Board, Bresaola, Prosciutto, Coppa with Olives, Red Peppers and Artichokes, Chef's Flat Bread (GF*) £9.00/£15.00
Perfect Pairing...Florensac Picpoul de Pinet, France 125ml £5.25

Chef's Favourites

'There's a Pig in the Garden' Crispy Wenlock Edge Belly Pork, Potted Garden Vegetables, Herb Polenta, Pea Puree, Black Pudding Crumb, Jus £18.00
Perfect Pairing...Vina Pommal - White Rioja... 125ml £5.75

Cherrington Farm Sirloin of Beef, Ox Cheek and Celeriac 'Lasagne', Bone Marrow Carrots, Jus (GF) £24.00
Perfect Pairing...Baccolo Roso Appasimento... 125ml £5.50

Baked Fillet of Hake, Wenlock Edge Pancetta and Chicken Skin Crumb, Creamy White Bean and Baby Prawn Cassoulet £17.00
Perfect Pairing...Caoba Mendoza Viognier, Bodegas Los Haraldos - Argentina...125ml £4.75

Chicken Pithivier Pie, Braised Vegetables, Olive Oil Mash, Artichokes, Onions, Real Chicken Jus £17.00
Perfect Pairing...Baboon Rock Unwooded Chardonnay, Franschhoek, La Petite Ferme 2018, South Africa 125ml £5.00

Barbequed King Oyster Mushrooms, Jackfruit and Celeriac Lasagne, Crispy Artichokes and Herb Oil (V/VE/GF) £16.00
Perfect Pairing...Bellafontain Merlot, France...125ml £4.25

Kitchen Classics

8oz Kitchen Steak Burger, Appleyards Oak Smoked Bacon, Appleby's Cheshire, Iceberg, Tomato Jam, Toasted Brioche, Hand Cut Chips (GF*) £15.00
Perfect Pairing...Blue Horn, Malbec, Argentina...125ml £5.25

Shropshire Ale Battered Fish and Chips, Tartare Sauce, Lemon £15.00
Perfect Pairing...Chapel Down Classic Brut, England NV...125ml £9

Sweet Potato and Cauliflower Pakoras, Pineapple Chutney, Corinader and Chilli Salad (VE/GF) £14.00
Perfect Pairing...Perfect Cut, Sauvignon Blanc, Marlborough, N.Z....125ml £5.25

Spicy Pork, Chickpeas, Red Pepper and Peanut Stew, Yoghurt, Chef's Herb Flatbread (GF*) £15
Perfect Pairing...Berton Vineyards Mr Goose Shiraz - Australia...125ml £4.25

Shropshire Sirloin Steak, Peppercorn Sauce, King Oyster Mushroom, Confit of Tomato, Hand-Cut Chips (GF) £24
Perfect Pairing...Baccolo Roso Appasimento... 125ml £5.50

Side Orders...£4.00

Hand-Cut Chips (V/VE/GF) Beer Battered Onion Rings (V/VE) Garlic Buttered Focaccia (V)
Dressed House Salad (V/VE/GF) Buttery Mashed Potato (V/GF) Grilled King Oyster Mushrooms in Garlic Butter (V/VE*/GF)
Truffle and Parmesan Fries (V) £5

To Finish

Baked White and Dark Chocolate Cheesecake, Boozy Cherries, Cocoa Nib Tuille, Vanilla Cream (V) £7.50

Stem Ginger Rice Pudding, Honeycomb, Fresh Orange and Puffed Rice (V/GF) £7.00

'Rhubarb and Custard' Vanilla Pod Crème Brûlée, Rhubarb, Pistachio Crumb (V/GF) £7.50

Perfect Pairing...Casa Silva Semillon Gewurztraminer Late Harvest 50cl - Chile 75ml £4.50

Dark Chocolate Fondant, Vanilla Ice Cream, 'Banola' (VE) £8

Perfect Pairing...Tanners Sauternes 75ml £5.50

Warm Spiced Apple Jam Bakewell, Toasted Almonds, Mascarpone (V) £7.00

Affogato with Aroma Shropshire Blend Espresso, Vanilla Pod Ice Cream,
Caramel Syrup, Home Made Shortbread (V) £4.50

Shrewsbury Market Hall Local Cheese, Quince Jelly, Celery, Grapes, Chef's Chutney, Artisan Crackers (GF*) £9/£18

Perfect Pairing...Glass of Tanner's Port... 75ml £3.75

To Sip

Aroma Evolution Blend Coffee or Tea
and Chefs Petit Fours £4.50 per person

Why not add a Liqueur to your Coffee

(Jameson's, Bailey's, Amaretto, Kaluha) £3.50

Espresso Martini £8

Port and Dessert Wine

59. Tanner's Ruby Port, Portugal

Soft, rounded and ample, offering lively red fruits with richer dark plummy notes, and a hint of warming spirit.

75ml

£3.75

Bottle

£32.50 750ml

60. Tanners LBV Port

Lovely fragrant floral-tinged dark berry fruits, especially blueberry and cherry. Full-bodied, rich and well-balanced, with super length of flavour.

£5.50

£40.00 750ml

61. Tanners Sauternes

Golden honey, sweet white flowers, rich yellow fruit jam, soft spices, toast and cream. Medium-bodied, sweet and rich with tangy acidity. Sweet yet fresh.

£5.50

£35.00 375ml

62. Casa Silva Semillon Gewurztraminer Late Harvest 50cl - Chile

Floral aromas with notes of pink grapefruit and orange confiture - round, full bodied with good acidity, notes of orange peel - long finish

£4.50

£27.50 375ml

Dine & Devour at Darwin's

LOCALLY SOURCED LOVINGLY MADE

Darwin's Kitchen serves food that's as local as possible.

Our Chefs source the freshest and highest quality ingredients within 25 miles of Shrewsbury.

This ensures we are supporting people passionate about good food whilst also reducing our carbon footprint.

We want to thank our hard-working suppliers who work tirelessly making and growing produce for us to create and cook the best locally sourced and lovingly made dishes.

The list of our trusty suppliers continues to evolve but to recognise a few:

Wenlock Edge Farm, Aroma Shropshire Coffee, Appleyard's Delicatessen, Cherrington Farm, Barkworths Fishmongers, Appleby's Cheese, Henstone Distillery, Salopian Brewery, Shrewsbury Market Hall...

If you're a local supplier we would love to hear from you!

Dietary Requirements

Vegan (VE)

Vegan Option Available (VE*)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Available (GF*)

If you have any questions regarding the allergens in your chosen dishes please speak to our team.

If you have any serious allergies or dietary requirements please make your server aware

