

# DARWIN'S KITCHEN

BAR & ROOMS

## Tasting Menu

**£45 Per Person**

**with bespoke wines pairing for each course £80**

*For parties of 2 or more.*

*To confirm your booking a deposit of £10 per person will be required.*

*Your complete order must be preordered at least four days prior to arrival via email using our preorder form.*

*Please state any allergies or dietary requirements on the form when submitting.*

*Drinks packages available.*

*Sample Menu - may change with what is local and seasonally available*

Chef's Canapes

\*\*

Hot from the Oven

Chef's Home Made Bread

with Miso Butter (VE\*)

\*\*

'Can't Beet a Bitter Chocolate'

Seasonal Beets, Cocoa, Yoghurt Gel, Sorrell and Beetroot Jellies (VE/GF\*)

\*\*

Seared Scallops, Textures of Cauliflower,

Appleyards Black Pudding (GF\*)

\*\*

Baked Fillet of Hake, Wenlock Edge Pancetta and Chicken Skin Crumb,

Creamy White Bean and Baby Prawn Cassoulet

\*\*

Cherrington Farm Sirloin of Beef, Ox Cheek and Celeriac 'Lasagne',

Bone Marrow Carrots, Jus (GF)

\*\*

'Rhubarb and Custard'

Vanilla Pod Crème Brûlée, Rhubarb, Pistachio Crumb (V/GF)

\*\*

Market Hall Local Cheese,

Quince Jelly, Celery, Grapes, Chef's Chutney, Artisan Crackers (GF\*)

\*\*

Aroma Evolution Blend Coffee

and Chef's Petit Fours

### 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*