

# DARWIN'S KITCHEN

BAR & ROOMS

## Mother's Day Lunch

Complimentary Mimosa and Chocolate Truffle for every Mother...

Three Courses £25

Children under 12 ... £8/£12/£15

### While You Wait

Hot from the oven Chef's Home Made Bread with Miso Butter... £2 pp

Marinated Mixed Olives, Red Peppers, Artichokes and Garlic... £5

Beetroot, Chickpea and Mint Houmous, Chef's Cheese Straws...£4.50

### To Begin

Green Pea & Mint Soup, Ham Hock and Rarebit Croute

House Cured Salmon, Yuzu Mayonnaise, Rye Crisps, Apple and Fennel Marmalade

Chicken and Duck Liver Parfait, Blood Orange Chutney, Brioche Toast

'Can't Beet a Bit of Chocolate' Seasonal Beets, Cocoa, Yoghurt Gel, Sorrell, Beetroot Jellies (VE)

Wild and Field Mushroom Bruschetta, Baby Spinach, Poached Hallowdene Egg, Sauce Hollandaise (V)

Heritage Tomato and Sweet Red Pepper Tart, Ragstone Goats Cheese, Rocket (V)

### Main Course

**Served with Chef's Seasonal Vegetables & Roast Potatoes**

Roasted Sirloin of Market Hall Beef, Chef's Yorkshire Pudding, Real Gravy

Rosemary and Garlic Roasted Shropshire Leg of Lamb, Mint Jelly, Real Lamb Jus

Roast Fillet of Hake, Baby Prawns, Samphire Butter, Lemon

Chicken Pithivier Pie, Real Gravy

Chef's Butternut Squash and Nut Roast, Red Wine and Mushroom Jus (VG)

Spring Vegetable, Leek and Blue Cheese Crumble, Buttered Jersey Royals

### To Finish

Stem Ginger Rice Pudding, Honeycomb, Fresh Orange and Puffed Rice

Blueberry Muffin, Teacake and Marmalade Bread and Butter Pudding, Custard

Warm Spiced Apple Jam Bakewell, Toasted Almonds, Mascarpone

Affogato with Aroma Shropshire Blend Espresso, Vanilla Pod Ice Cream, Caramel Syrup,  
Home Made Shortbread

Selection of Ice Cream and Shortbread

'Rhubarb & Custard' Vanilla Pod Creme Brulee, Rhubarb, Pistachio Crumb

Shrewsbury Market Hall Local Cheese, Quince Jelly, Celery, Grapes,  
Chefs Chutney, Artisan Crackers (£4 Supplement)

#### Dietary Requirements

Vegan (VE)

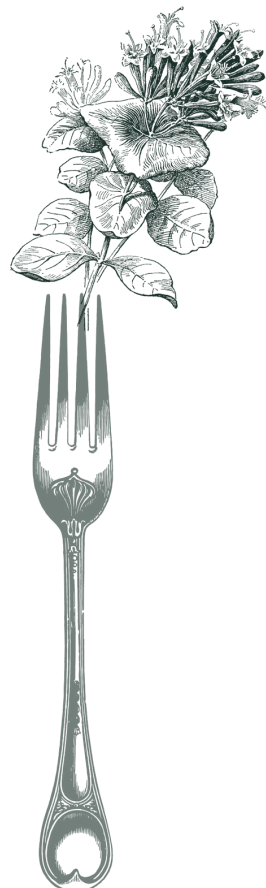
Vegan Option Available (VEO)

Vegetarian (V)

Gluten Free (GF)

**Aroma Evolution Blend Coffee and Chef's Petit Fours... £4.50**

**Why not add a Liqueur (Jameson's, Bailey's, Amaretto, Kaluha)... £3.50**



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### *Classics*

Sweet and Spicy Lamb and Chickpea Tagine, Apricot and Pine Nut Cous Cous,  
Garlic and Herb Flatbread £14.50

Shropshire Battered Fish of the day, Pea Puree, Chef's Tartare Sauce,  
Handcut Chips and Lemon £15.00

Venison Koftas, Home made Focaccia, Tzatziki, Tomato Salsa, Market Hall Leaves,  
Fried Halloumi £15.00

Spicy Five Bean Burger, Brioche Bun, Avocado, Market Hall Leaves, Plum Tomato Compote,  
Handcut Chips £14.00

Pan Roast Fillet of Halibut, Creamy White Bean and Baby Prawn Cassoulet,  
Dill Oil £15.50

### *Flatbreads*

Seared Cherrington Farm Steak, Martin Moyden's Wrekin Blue Cheese, Market Leaves,  
Caramelised Jam, Crunchy Walnuts £11/20

Wenlock Edge Charcuterie, Olives, Semi Dried Tomatoes, Beetroot Houmous,  
Shavings of Appleby's Cheshire, Market Leaves, Pine Nuts £10/18

Chef's Cured Salmon from Barkworths in the Shrewsbury Market Hall, Watercress,  
Blood Orange, Beetroot, Apple and Fennel Marmalade, Crème Fraîche £10/18

Jack Fruit Ragu, BBQ Mushrooms, Crispy Artichokes, Semi Dried Tomatoes,  
Market Leaves (VE) £9/17

Heritage Tomato, Whipped Ragstone Goat's Cheese, Sweet Red Peppers,  
Artichokes, Olives, Shrewsbury Market Leaves (V) £9/17

### *Side Orders*

Hand Cut Chips (VE/GF)    Beer Battered Onion Rings (VE)    Dressed House Salad (VE/GF)  
Grilled King Oyster Mushrooms in Garlic Butter (VE\*/GF)

#### **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 .*

