



DARWIN'S KITCHEN

BAR & ROOMS

Chef's Home Made Flatbreads

Baked each morning using a traditional focaccia recipe

Steak

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

Charcuterie

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

Salmon

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

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

Goats Cheese

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

Sides...£4

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.*

