

# DARWIN'S KITCHEN

BAR & ROOMS

## Set Menu

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

Served 12pm-3pm Wednesday - Friday  
Three Courses £20.00 Two Courses £15.00

### While You Wait

Hot from the oven - Chef's Home Made Bread with Miso Butter (VE) £2 pp  
Marinated Mixed Olives, Red Peppers, Artichokes and Garlic (VE/GF) £6  
Beetroot, Chickpea and Mint Houmous, Chef's Cheese Straws (VE\*/GF\*) £5

### Starters

Celeriac and Coconut Soup, Jerusalem Artichoke, Thai Spiced Pesto (V/GF)  
Heritage Tomato and Sweet Red Pepper Salad Ragstone Goats Cheese, Rocket (V)  
House Cured Barkworths Salmon, Yuzu Mayonnaise, Rye Crisps,  
Apple and Fennel Marmalade (GF\*) £2 Supplement  
Chicken and Duck Liver Parfait, Blood Orange Chutney, Toasted Brioche (GF\*)  
Wenlock Edge Charcuterie Board, Bresaola, Prosciutto, Coppa  
with Olives, Red Peppers and Artichokes, Chef's Flat Bread (GF\*) £2 Supplement

### Mains

Kitchen Steak Burger, Appleyards Oak Smoked Bacon, Appleby's Cheshire, Iceberg, Tomato Jam,  
Toasted Brioche, Hand Cut Chips (GF\*)  
Baked Fillet of Hake, Wenlock Edge Pancetta and Chicken Skin Crumb,  
Creamy White Bean and Baby Prawn Cassoulet £3 Supplement  
Chicken Pithivier Pie, Braised Vegetables, Olive Oil Mash,  
Artichokes, Onions, Real Chicken Jus £3 Supplement  
Shropshire Ale Battered Fish and Chips, Tartare Sauce, Lemon  
Sweet Potato and Cauliflower Pakoras, Pineapple Chutney, Corinader and Chilli Salad (VE/GF)  
Spicy Pork, Chickpeas, Red Pepper and Peanut Stew, Yoghurt, Chef's Herb Flatbread (GF\*)  
Shropshire Sirloin Steak, Peppercorn Sauce, King Oyster Mushroom,  
Confit of Tomato, Hand-Cut Chips (GF) £5 Supplement

### Desserts

Baked White and Dark Chocolate Cheesecake, Boozy Cherries, Cocoa Nib Tuile, Vanilla Cream (V)  
Stem Ginger Rice Pudding, Honeycomb, Fresh Orange and Puffed Rice (V/GF)  
'Rhubarb and Custard' Vanilla Pod Crème Brûlée, Rhubarb, Pistachio Crumb (V/GF)  
Dark Chocolate Fondant, Vanilla Ice Cream, 'Banola' (VE)  
Warm Spiced Apple Jam Bakewell, Toasted Almonds, Mascarpone (V)  
Shrewsbury Market Hall Local Cheese, Quince Jelly, Celery, Grapes, Chef's Chutney,  
Artisan Crackers (GF\*) £3 Supplement

**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*

