

DARWIN'S KITCHEN

BAR & ROOMS LUNCH

Please note during these unprecedented times, our menus and their dishes are subject to change

While you Wait

- Hot from the oven - Chef's Swift Sourdough Bread with Miso Butter (VE) £2.00 pp
Marinated Mixed Olives, Red Peppers, Artichokes and Garlic (VE/GF) £6.00
Beetroot, Chickpea and Mint Hummus, Freshly Baked Flatbread (VE*/GF*) £5.00
Mini Horseradish and Thyme Scones with Smoked Salmon and Crème Fraîche £5.00
Parmesan and Cheddar Muffins with Confit Of Tomato and Basil £5.00

To Begin

- Thai Green Vegetable Broth**
served with a Vegetable Gyoza (V) (VG) £6.50
- Panko Crumbed Crab Cakes,**
Sweetcorn and Red Pepper Salsa
with Avocado Cream £6.95
- Smoked Trout Pâté**
On a Horseradish and Thyme Scone, Carpaccio of
Beetroot, Orange Segments £6.50
- Confit of Duck Spring Rolls**
With Ponzu Dipping Sauce £6.5
- Wenlock Edge Charcuterie Board**
Bresaola, Prosciutto, Coppa with Olives, Red Peppers and Artichokes, Chef's
Flat Bread (GF*) £7.50
- Creamy Burrata**
Served with Truffle Roasted Vine Tomatoes, Heritage Cherry
Tomatoes, Pine Nuts, Ripped Basil and Black Olive Toasts (V) £7.50
- Duck Liver Parfait**
Honey Roasted Peach, Chutney, Toasted Brioche (GF*) £6.95
- Portabello and Field Mushrooms on Sourdough**
Olive Oil, Garlic, Toasted Almonds and Baby Spinach (VG) £6.95

Sandwiches

All served with House Slaw ADD Skinny Fries £2 or Hand cut Chips £3

- Steak Sandwich**
Mushrooms, Dijonnaise, Baby Gem Lettuce, House Slaw, Sourdough £10.5
- Club Sandwich**
Breast of Turkey, Smoked Bacon, Lettuce, Tomato and Mayo on White or Brown
Toasted Loaf £9
- Halloumi and Avocado Club Sandwich**
Lettuce, Tomato, Mayo and House Slaw Served on White or Brown Toasted Loaf
£8.50
ADD Bacon £1
- Vegetarian Flat Bread**
Beetroot Hummus, Olives, Artichokes, Baby Gem, Sun Dried Tomatoes, Cornichons
£8
- Fish Finger Sandwich**
Lettuce, Tartare Sauce Mayo, House Slaw served on Sourdough £9

Salads

- Black and Blue**
Seared Sirloin Steak and Wrekin Blue with Walnuts, Red Onion,
Baby Gem, Walnut Croutons, Dijon Dressing £12.95
- Confit of Duck and Orange Salad**
Shredded Fennel, Baby Gem Lettuce with Spring Onions and
Coriander, Ponzu Dressing £12.95
- Caprese Salad**
Buffalo Mozzarella, Summer Tomatoes, Red Onion, Toasted Pine
Nuts, Basil, Extra Virgin Olive Oil and Balsamic £10.95
- Greek Salad**
Feta, Olives, Cucumber, Red Onion, Tomatoes and Black Olive
Toasts £9.95

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, 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!

Side Orders...

- Hand-Cut Chips (V/VE/GF) £4 Skinny Fries (V/VE/GF) £4 Truffle and Parmesan Fries (V) £5
Dressed House Salad (V/VE/GF) £4 Buttery Mashed Potato (V/GF) £4 Tomato and Mozzarella Salad (V) £6.50

Chef's Favourites

Darwin's Origin Battered Haddock

Served with Hand Cut Chips, Chefs Tartare Sauce, Garden Peas £13.95

Chef Dan's Steak and Shropshire Blue Cheese Short Crust Pie

Mash, Summer Greens, Proper Gravy £13.95

Darwin's Steak Burger

Appleby's Cheshire Cheese, Baby Gem Lettuce, Tomato, Dijon Mayonnaise served on a Brioche Bun and with Hand Cut Chips and House Slaw £13.95

ADD Wenlock Edge Bacon £2

Portobello and Halloumi Burger

Served on a Brioche Bun with Wilted Spinach, Confit Of Tomato, Baby Gem Lettuce, Basil Mayonnaise and a side of Hand cut Chips and House Slaw (V) £13.95

Courgette Ribbon Spaghetti

Mozzarella, Confit of Tomatoes, Baby Spinach, Red Peppers, Artichokes and Olives £13.95 (V/VE*)

THE BEST SHROPSHIRE STEAKS

100z Rib-eye £26.95 8oz Fillet £27.95

Served with Hand-cut Chips, Portabello Mushrooms, Grilled Vine Tomatoes.

ADD Peppercorn or Blue Cheese Sauce £2

Sharing Boards

Shropshire's Finest

Ham Hock Gala Pie, Handmade Scotch Egg, Appleby's Cheshire Cheese, Duck Parfait, Artichokes and Peppers, Piccalilli, House Slaw, Confit of Tomatoes, Cornichons and Crusty Bread with Salted Butter £17.95

Seafood Board

Crab Cakes, Crispy Whitebait, Tartare Sauce, Smoked Trout Pâté, Sourdough Croûtes, Mini Horseradish and Thyme Scones with Smoked Salmon and Crème Fraîche, Cornichons, House Slaw £18.50

From The Land

Charred Halloumi, Parmesan and Cheddar Muffins, Confit of Tomatoes, Beetroot and Chickpea Hummus, Artichoke, Red pepper and Olive antipasti, House Slaw, Swifts Flat Bread £16.95

Desserts

Vanilla Pod Crème Brûlée

Charred Orange Segments and Poppy Seed Shortbread £6.50

Baked Dark Chocolate Tart

Raspberry Compote and Raspberry Ripple Ice Cream £6.50

Fresh Summer Strawberry Sticky Meringue

With Strawberry Chantilly with Strawberry Puree £6.50

Macerated Pineapple

Coconut Ice Cream, Rum Soaked Raisins and Toasted Coconut £6.50

Apple and Almond Crumble Tart

Served with Real Custard £6.50

Shrewsbury Market Hall Local Cheese

Quince Jelly, Celery, Grapes, Chefs Chutney, Artisan Crackers (GF*) £9.00/£18.00
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, Kahlúa) £3.50

Espresso Martini £8

Glass of Tanner's Ruby Port £3.75

Glass of Tanner's LBV Port £5.50

Glass of Sauternes £5.50

Dietary Requirements

Vegan (VE)

Vegan Option Available (VE*)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Available (GF*)