

DARWIN'S KITCHEN

BAR & ROOMS

DINNER

ASK ABOUT OUR
PRIVATE
DINING AREAS
& MENUS

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 £6.50
- 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
- Portobello and Field Mushrooms on Sourdough**
Olive Oil, Garlic, Toasted Almonds and Baby Spinach (VG) £6.95

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

Chef's Favourites

- Pan Fried Fillet of Sea Bass**
Courgette Ribbons, Charred Baby Gem, Prawn
and Seabass Conchiglie Pasta with Lemon Butter Sauce £15.95
- Chicken, Chestnut Mushroom and Tarragon 'Wellington'**
Olive Oil, Mash, French Style Peas with Pancetta £16.95
- Lamb and Apricot Tagine**
Served with Feta and Olive Salad, Couscous, Tzatziki and Flat Bread £14.95
- Darwin's Origin Battered Haddock**
Served with Hand Cut Chips, Chef's Tartare Sauce, Garden Peas £13.95
- Pistachio Stuffed Tenderloin Of Pork**
Black Pudding Mash, Apple Puree, Summer Greens, Shropshire Cider Jus £14.95
- 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**
10oz 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

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

DINNER

Dietary Requirements
Vegan (VE)
Vegan Option Available (VE*)
Vegetarian (V)
Gluten Free (GF)
Gluten Free Available (GF*)

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, Chef's 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

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!