

DARWIN'S KITCHEN

BAR & ROOMS

~DINNER 5PM-9PM~

Please note during these unprecedented times, our menus are subject to change.

While you Wait

Warm Swift Sourdough Bread
Miso Butter £2.00 pp

Marinated Mixed Olive Antipasti
Red Peppers, Artichokes and Garlic £6.00

Beetroot & Chickpea Hummus
Freshly Baked Flatbread £5.00

Mini Chive Scones
with Smoked Salmon and Crème Fraîche £5.00

Wrekin Blue and Apricot topped Pork Pie
Piccalilli £5.50

Chef's Falafel
Tahini and Harissa £5.00

To Begin

Chestnut Mushroom Soup
served with Girolles and Gruyère Croûte £6.50

Mini Cheddar and Parmesan Muffins
Roasted and Marinated Heritage Truffle Tomatoes with Mascarpone £6.50

Fresh Crab and Prawn Angel Hair Pasta
with Chilli and Lemon Butter Sauce £8/15

Steamed Mussels
with Cider, Leeks and Chorizo Broth £6.50

Baked Butternut Squash, Pear and Gorgonzola Tart
Cranberry and Hazelnut Dressing £6.00

Chicken Samosas
Coriander, Lime and Chilli Relish, Sesame Miso Dip £6.00

Caramelised Balsamic Onions & Wenlock Edge Prosciutto
Shavings of Parmesan served on Bruschetta £6.50

Ham Hock, Caper and Pineapple Terrine
Piccalilli, Toasted Walnut Loaf £6.50

Salads

Black and Blue
Seared Sirloin Steak with Wrekin Blue and Walnuts, Red Onion,
Baby Gem, Walnut Croutons, Dijon Dressing £13.95

Roasted Butternut Squash Salad
Aged Feta, Red Onion, Quinoa and Leaves with Harissa Dressing,
and a Sweet Potato Crisps £12.50

Crab, Prawn and Mango Salad
Asian Greens, Crispy Garlic and Chilli Rice Noodles, Black Sesame
Seeds, Kenko Asian Mayonnaise £13.95

Chef's Favourites

Steak, Mushroom and Ale Shortcrust Pie
Grain Mustard Mash, Winter Greens, Pot Of Gravy £13.95

Blackened Hake
Sweetcorn, Bacon and Potato Hash Cake, Kale, Black Bean and Red Pepper Salsa,
Crème Fraîche £16.50

Venison Ragù
Slow Roasted Shropshire Venison, Tagliatelle Pasta, Stilton Bruschetta, Dressed
Rocket Salad with Cranberry Dressing £17

Wenlock Edge Farm Belly Pork and Fidget Sausages
Colcannon, Cheesy Leeks, Black Pudding Crumb, Apple and Cider Sauce, Pot of Gravy
£16.50

Steamed Mussels
with Cider, Leeks and Chorizo Broth served with Skinny Fries and Aioli £13

Chicken, Chestnut Mushroom and Tarragon 'Wellington'
Olive Oil Mash, French Style Peas with Pancetta £16.95

Malaysian Seafood Laska
King Prawns, Mussels and Cod in a Malaysian Broth, Pak Choi, Rice Noodles, Bean
Sprouts and Black Sesame Seeds £16.50

Conchiglie Pasta Shells Stuffed with Spinach, Broccoli and Wrekin Blue
Red Pepper, Tomato and Caper Sauce, Parmesan, Garlic and Walnut Crumb £13.95

THE BEST SHROPSHIRE STEAKS

8oz Sirloin £22.95 10oz Rib-eye £26.95 8oz Fillet £27.95
Served with Hand-cut Chips, Portabello Mushroom, Grilled Vine Tomatoes
ADD Peppercorn or Blue Cheese Sauce £2

Burgers

All Served with Hand Cut Chips and House Slaw, on a Brioche Bun...

Darwin's Steak Burger
Appleby's Cheshire Cheese, Baby Gem Lettuce, Tomato, Dijon Mayonnaise £13.95
ADD Wenlock Edge Bacon £2

Katsu Chicken Burger
Breast of Panko Crumbed Chicken, Crispy Chilli and Garlic, Baby Gem, Kenko Asian
Mayonnaise, Black Sesame Seeds £13.95

Portobello and Halloumi Burger
With Wilted Spinach, Confit Of Tomato, Baby Gem Lettuce, Basil Mayonnaise £13.95

Shropshire Lamb Burger
Mint Jelly, Wrekin Blue, Baby Gem, Mayo, £13.95

Side Orders...

Dressed House Salad £4
Hand-Cut Chips £4

Buttery Mashed Potato £4
Skinny Fries £4

Winter Greens £5
Truffle and Parmesan Fries £5

~DINNER MENU~

Sharing Boards

Shropshire's Finest

Apricot and Wrekin Blue topped Pork Pie, Appleby's Cheshire, Sticky Pork Belly Bites with Apple Cider Sauce, Ham Hock Terrine, Nettle and Gooseberry Chutney, House Slaw, Confit of Tomatoes, Cornichons, Sourdough Loaf and Salted Butter £19.95

Seafood Board

Mini Chive Scones with Smoked Salmon and Crème fraiche, Steamed Mussels, Crispy Whitebait and Tartar Sauce, Crab, Prawn and Mango Salad, Sourdough Loaf with Salted Butter £19.50

From The Land

Parmesan and Cheddar Muffins and Confit of Tomatoes, Aged Feta, Beetroot Hummus and Flat Bread, Antipasti of Olives, Peppers and Artichokes, Sweet Potato Crisps £16.95

Desserts

Sticky Toffee Pudding

Pecan and Butterscotch Sauce, Vanilla Pod Ice Cream £5.95

Baked Dark Chocolate Tart

Raspberry Compote and Kirsch Ice Cream £6.50

Apple and Blackberry Crumble Tart

Crème Anglaise £6.50

Macerated Pineapple

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

Egg Custard Tart

Poached Plums In Hereford Sloe Gin, Chantilly £6.50

Shrewsbury Market Hall Local Cheese

Quince Jelly, Celery, Grapes, Chef's Chutney, Artisan Crackers £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

Glass of Tanner's Ruby Port £3.75

Glass of Tanner's LBV Port £5.50

Glass of Sauternes £5.50

Dessert Cocktails

Espresso Martini £8.50

Kahlua, vodka, espresso, and sugar syrup

Brandy Alexander £7.50

Brandy, Cream, Kahlua, Dusted with Cinnamon

Orange-Maple Cinnamon Old-Fashioned £8.00

Orange peel, Cinnamon Syrup, Maple Bourbon

Nutty Chocolate Martini £8.50

Cream, Chocolate Liqueur, Vanilla Vodka, Amaretto, Frangelico, dusted with Coco Powder



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!