

GROUP PARTY MENU

2 COURSES £22.00

3 COURSES £27.50

WHILE YOU WAIT

WARM SWIFT SOURDOUGH BREAD

Miso Butter £2.00 pp

MARINATED MIXED OLIVE ANTIPASTI

Red Peppers, Capers & Sundried Tomatoes £4.00

WHIPPED WREKIN BLUE

Honeyed Walnut Crumb, Celery Crudités & Sourdough Croutes £6.00

STARTERS

CRISPY MOZZARELLA BOCCONCINI

Confit of Tomatoes & Roasted Peppers & Basil Oil

CHICKEN YAKITORI

Carrot, Spring Onion & Radish Salad, Mirin Dressing

PARMESAN POLENTA

Sautéed Baby Spinach, Wild Mushrooms & Garlic Cream

SMOKED SALMON

Fennel, Orange & Spring Onion Salad, Beetroot & Horseradish Crème Fraîche

CHEF'S FAVOURITES

LAMB & FENNEL MEATBALLS

Fine Ratatouille, Straw Chips with Truffle & Parmesan

CHICKEN & PROSCIUTTO PARMIGIANA

Courgette & Pesto Ribbons, Heritage Tomatoes, Rocket, Parmesan Polenta Croutons

GRILLED FILLET OF SEABASS & TANDOORI KING PRAWNS

Lime & Coriander Raita, Red Pepper & Lentil Dahl, Crispy Chilli & Garlic, Chapati

RED LENTIL & NEW POTATO DAHL (V)

Aubergines, Courgettes, Raita, Chapati, Crispy Chilli & Garlic

SHROPSHIRE STEAKS

Served with Hand-cut Chips, Portobello Mushroom, Grilled Vine Tomatoes

Add Peppercorn or Blue Cheese Sauce £2

8oz Sirloin £7.00 Supp

8oz Fillet £12.00 Supp

DESSERTS

WARM CHOCOLATE BROWNIE

Mint Chocolate Ice Cream & Raspberries

TROPICAL FRUIT SALSA

Coconut Sorbet & Banana Chips

STRAWBERRY CRÈME BRÛLÉE

Fresh Strawberries & Shortbread

VANILLA CHEESECAKE

Sticky Oranges with a Pecan & Toffee Sauce

SHREWSBURY MARKET HALL LOCAL CHEESE

Wrekin Blue, Appleby's Cheshire, Perl Wen Brie, Ironbridge Cheese, Caer Caradoc, Celery, Grapes, Chef's Chutney, Artisan Crackers

3 cheeses £8.95

5 cheeses £13.95

Perfect Pairing...Glass of Tanner's Port... 75ml £3.75

SIDES

Dressed House Salad £4.50

Dauphinoise Potatoes £4.50

Summer Greens £4.50

Hand-Cut Chips £3.95

Skinny Fries £3.95

Truffle & Parmesan Fries £4.95

AFTER DINNER DRINKS?

Coffee or Tea & 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

WHAT'S ON?

SUNDAY'S AT DARWIN'S KITCHEN

Chef's Best Locally Sourced Sunday Roasts

Served 12-9pm

Two Courses £17.95/Three Courses £22.95

Children £8/£12/£15

PRIVATE DINING & SPECIAL EVENTS

Please enquire about planning your special event and our private areas

WE KNOW YOU WILL ENJOY OUR MENU

Catering for vegans, vegetarians and meat lovers...

Served 12am 9pm

HAPPY HOUR

4pm-7pm Weekdays & All Day Sunday

TAKE-AWAY AVAILABLE

On request

ROOMS

We offer a 4 bedroom boutique bed & breakfast experience. Best prices guaranteed when you book direct.



FULL ALLERGEN INFORMATION IS AVAILABLE, ON REQUEST, FROM OUR TEAM. OUR MENUS DO NOT LIST ALL INGREDIENTS. WHILE ALL REASONABLE STEPS WILL BE TAKEN TO AVOID THE UNINTENTIONAL PRESENCE OF ALLERGENS, WE CANNOT GUARANTEE THAT ANY PRODUCTS ARE 100% FREE FROM ALLERGENS, OWING TO POSSIBLE CROSS-CONTAMINATION.

SET MENU

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