

DARWIN'S KITCHEN DINNER MENU

Locally Sourced, Lovingly Made

WHILE YOU WAIT

WARM SWIFT SOURDOUGH BREAD (V)
Miso Butter £5.00

NOCELLARA GREEN OLIVES (V/GF)
£5.00

WREKIN BLUE FONDUE(V)
Beetroot Loaf £6.00

STARTERS

FRESH CRAB BRUSCHETTA
Avocado, Brown Crab Mayo & Rocket £8.50

ASPARAGUS & WREKIN BLUE TART (V)
Spinach & Walnut Salad with Honey Mustard Dressing £7.50

SEARED FILLET OF FRESH MACKEREL (GF)
Fennel, Orange, Beetroot & Horseradish Crème Fraiche £7.50

CHICKEN LIVER PARFAIT
Red Onion Marmalade & Charcoal Bread £7.25

WENLOCK EDGE FARM CHARCUTERIE
Coppa, Fennel Salami, Prosciutto, Whipped Wrekin Blue, Cornichons & Capers £7.50

MAINS

WENLOCK EDGE FARM PORK
Tenderloin of Pork, Black Pudding Crumb, Fidget Sausage, Apple Puree, Champ, Cavolo Nero, Cider Reduction £18.50

FILLET OF SEA BASS AND KING PRAWNS (GF)
Pea & Spinach Risotto, Roasted Asparagus, Vine Cherry Tomatoes, Rocket, Pesto £18.50

BREAST OF CHICKEN
Buffalo Mozzarella, Wenlock Edge Prosciutto, Tabbouleh, Summer Ratatouille, Aged Balsamic Reduction £17.00

HAND MADE SPINACH AND RICOTTA RAVIOLI (V)
Wild Mushrooms in Sage Butter Sauce, Wilted Spinach, Toasted Pine Nuts, Rocket & Parmesan Salad £16.00

BUTTERCROSS FARM SIRLOIN STEAK
Béarnaise Sauce, Portabella Mushroom, Vine Cherry Tomatoes, Hand Cut Chips
4oz £14.50
8oz £22.00

SURF & TURF
Buttercross Farm 4oz Sirloin Steak, King Prawns, Fish Goujons, Fries, Béarnaise Sauce & Rocket Salad £22.00

CORBETT'S OF SHREWSBURY BEEF BURGER
Crispy Bacon, Wrekin Blue, Swifts Milk Bun, Red Onion Marmalade, Baby Gem, Dijon Mayo £13.50

SHARING BOARDS

SEAFOOD BOARD
Fresh Crab Bruschetta, Scampi, Lay & Robson's Oak Smoked Salmon, Crispy White Bait, Prawns, Aioli, Tartare, Summer Salad, Beetroot Loaf £27.50

SHROPSHIRE'S FINEST
Scotch Egg, Reg May's Pork Pie, Appleby's Cheshire, Home Baked Ham, Heather's Harvest Spiced Carrot Chutney, Slaw, Sweet Balsamic Onions, Sourdough Loaf £26.50

CHEF'S FAVOURITE
Lamb Koftas, Chicken & Chorizo Kebabs, Halloumi, Roasted Red Pepper & Courgette Kebabs, Tabbouleh, Tzatziki, Baba Ganoush, Summer Salad, Beetroot Loaf £26.00


WENLOCK EDGE FARM CHARCUTERIE
Prosciutto, Pork, Garlic & Fennel Salami, Hunters Salami, Coppa, Whipped Wrekin Blue, Charcoal Loaf, Spiced Carrot Chutney, Cornichons, Caper Berries, Artichokes £25.00

MEZZE (V)
Buffalo Mozzarella, Whipped Wrekin Blue, Olives, Roasted Red Pepper Hummus, Beetroot Loaf, Vine Tomatoes, Sweet Balsamic Onions, Sundried Tomatoes, Artichokes, Courgettes, Caper Berries £22.50

ARTISAN CHEESE BOARD FOR SHARING
Walnut Bread, Water Biscuits, Carrot Chutney, Red Onion Marmalade, Celery & Grapes £22.00
Wrekin Blue, Rosary Goats Cheese, Perl Wen Brie, Appleby's Cheshire or Ironbridge Heritage

SIDES

Dressed House Salad £4.50
Summer Greens £4.50
Hand-Cut Chips £3.95
Skinny Fries £3.95
Truffle & Parmesan Fries £4.95



V - Vegetarian
VE - Vegan
GF - Gluten Free

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DESSERTS

LIMONCELLO & RASPBERRY POLENTA CAKE (GF)

Fresh Raspberries, Crème Fraiche with Lemon Curd, Pistachio Crumb £6.50

DARK CHOCOLATE & SALTED CARAMEL TART

Strawberry Compote & Clotted Cream Ice Cream £7.00

BAKED TOFFEE & PECAN CHEESE CAKE

Banana Ice Cream & Sticky Toffee Sauce £7.00

VANILLA PANNA COTTA

Summer Fruits & Short Bread £7.25

WILD CHERRY SORBET (GF)

Summer Berries £4.50

ARTISAN CHEESE BOARD

Water Biscuits, Celery, Chutney & Grapes £9.95

Choose 3 from the following...

WREKIN BLUE - HANDMADE MOYDEN'S CHEESE

Handmade Soft Blue cheese, rustic natural rind, mottled cheese with blue streaks with a smoky piquancy and a mineral like full flavour.

IRONBRIDGE - HANDMADE MOYDEN'S CHEESE

The Heritage one, natural rind and ripens to a soft oozing centre with a mild blue flavour, matured for 5-8 weeks and well worth the wait.

ROSARY GOATS CHEESE

Rosary Goat Log is dusted with a pretty sprinkling of edible charcoal. A full fat cheese with a clean fresh flavour and no goaty aftertaste. Awarded Silver at the British Cheese Awards 2018.

APPLEBY'S CHESHIRE - HAWKSTONE FARM SHROPSHIRE

A timeless, traditional British Territorial cheese with delicious, grassy, piquant flavours. It has an earthy complexity and a subtleness that lingers. The characteristic crumble is delicate and dewy. By adding Annatto to the make the Appleby's Coloured Cheshire has a warm sunrise colour. Each raw milk clothbound Cheshire takes a day to make and around twelve weeks to mature. The provenance and flora of the natural surroundings give Appleby's Cheshire a flavour that is totally unique. Pair with fresh fruit or a crisp sparkling cider. Made with raw cow's milk and animal rennet.

PERL WEN BRIE

One of Wales' best loved soft cheeses, Perl Wen is a glorious and unique cross between a traditional Brie and a Caerffili. From the farmhouse Caerffili recipe as a starting point for Perl Wen which gives its soft centre a fresh citrus flavour with a hint of sea salt.

Locally Sourced, Lovingly Made



Rowlands of Shrewsbury, Heather's Harvest, Bread&Bake of Ludlow



Moyden's Handmade Cheeses, Appleby's Farm, Sidoli's Ice Cream, Neal's Yard Creamery



Corbetts of Shrewsbury, Wenlock Edge Farm, Buttercross Farm, Lay & Robson's, Reg May Family Butchers

