

Darwins Set Menu

Entrees

Sobrasada, cavolo nero & butternut squash risotto,
wild boar black pudding & Pecorino (GI)(CY)(MK)(SP)

Pan fried tiger prawns, Darwin's piri-piri, (SP)(C)(MK)(G)
Slow roasted cherry tomatoes & home-made bread (GF bread available)

Smoked Duck breast, puy lentils & baby spinach salad,
Barolo poached pears, blue cheese dressing (SP)(MK)(MD)

Buffalo mozzarella marinated in a truffle crème fraiche,
slow roasted cherry tomatoes, Kalamata olive dressing,
polenta & parmesan chips (MK)(MD)

Quinoa, roasted red pepper, fivemiletown goats cheese Wellington,
San Marzano tomato sauce, pomegranate & pumpkin seed dressing
(V)(CY)(G)(MK)

Chef's soup of the day, home made bread (v) (GF bread available)

Main Courses

All main courses are served with our buttered mashed potato (MK) & a selection of sides.

Choose one of our awardwinning steaks that are aged, hand trimmed, seared on a hot grill
and cooked to order from blue to well done, with a compliment of brandy pepper sauce
(MK), garlic butter (MK), blue cheese sauce (MK), bearnaise (MK)(E), barolo jus (SP)

Striploin steak, a firm steak, concentrated flavour

Fillet steak, most tender cut, mild flavor

Rib eye steak, a well marbled cut from the prime rib

Assiette of Wicklow lamb

Our famous lamb dish, half rack & eye fillet cuts

Corn fed, Co. Monaghan chicken breast,
mushroom & smoked pancetta sauce (MK)(SP)

Chef's creation, market Fish of the Day

Lentil & sweet potato shepards pie
Spinach & cauliflower florets, pecorino (MK)(MD)(SP)

Desserts

Lemon tart, raspberry sorbet (GI)(MK)(E)

Sticky toffee pudding, salted caramel, Ice cream (E)(MK)(GI)

A selection of ice cream with warm toffee sauce (MK)(E)

Darwins brownie with white chocolate & morello cherry, ice cream (MK)(E)(G)

Artisan cheese board, membrillo quince
& wafer biscuits (MK)(G)(SP)

All our desserts are served with a choice of tea or coffee

Selection of tea:

Irish breakfast tea, peppermint tea, camomile, rooibus,
mixed berry, earl grey, lemon & ginger

Selection of coffee:

Espresso / Double espresso / americano / Capaccino / Latte / Hot chocolate

Or

Irish, Baileys, French or Calyspo coffee topped with fresh cream €5 supplement

All our produce is locally sourced and organic where possible. Our meats are hand selected from boyne valley farm and aged a minimum of 28 days.

Our menu is coeliac friendly with gluten free sauces & extra vegetarian options available. Please let us know if you have any dietary requirements and our chefs can create something for you.

Menu price €49 per person

Dinner

at Darwins