



Darwins Valentine's Menu



Entrees

Cèpe mushroom & truffle risotto,
pecorino cheese (GI)(CY)(MK)(SP)

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

Smoked mackerel pate, avocado tartare,
pickles & homemade brown bread (MK)(MD)(GI)(E)(SP)

Crispy shallot & goats cheese tart,
Red grape & smoked rosemary chutney, sautéed baby spinach (MK)(V)(GI)(E)(MD)(SP)

Chef's soup, sundried tomato, roasted red pepper & basil, 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)

T Bone steak, a cross section of sirloin & tenderloin

Fillet steak, most tender cut, mild flavor

Dry aged 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

Quinoa, roasted red pepper & chilli feta Wellington,
coriander hummus, chia seed vinaigrette
(V)(CY)(G)(MK)(GI)(SP)(E)

Dessert

Darwins Dessert plate for 2

Chef's choice, a selection of our homemade desserts
or

Cheese board for 2

Selection of Irish cheeses, chutney, wheat and wafer biscuits

€85 Per couple