

# Darwins Set 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)

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

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

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

# Desserts

Gooseberry & elderflower Eton mess (GI)(MK)(E)

Brioche bread & butter pudding, baileys caramel sauce, vanilla ice cream  
(E)(MK)(GI)

Chocolate & peanut butter brownie, vanilla ice cream (MK)(E)(GI)(P)

Deconstructed cheesecake, flavour of the day, chef's choice (MK)(E)(GI)

Selection of ice creams & hot caramel sauce (MK)(GI)

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.

€49 per person

*Dinner*

*at Darwins*