

Darwins Set Menu

Entrees

Porcini mushroom risotto, black pudding & Parmesan cheese (G)(MK)(SP)

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

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

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

Pork belly, dhal lentils & coriander salsa (CY)

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)

New York 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)

Chef's creation, market Fish of the Day

Quinoa, sweet potato & feta Wellington,
San Marzano tomato, pomegranate & pumpkin seed dressing
(V)(CY)(G)

(more vegetarian options available)

Desserts

Rhubarb or mixed berry panna cotta, homemade biscuits (GI)(MK)

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

Pavlova with forest berries (GF)(MK)(E)

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, apple & rasin chutney,
fruit & 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