



EVENT MENUS

PRE-ORDER FOR GROUPS OF 16 OR MORE

SET MENUS

BOOK NOW

darwinandwallace.co.uk

2 course £34 per head

TO SHARE

Each board serves 4 guests

Salt Pig Cured Artisan Meat & Pickled Vegetable Board 1905kcal / 476kcal pp

British Cured Meats, House-Made Pickled Vegetables, Avocado Green Goddess, Cornish Yarg, Paratha Bread Wild Farmed Sourdough, Chutney

Vegetarian & Plant Based Board 1786kcal / 441kcal pp

House-Made Pickled Vegetables, Avocado Green Goddess, Cornish Yarg, Vegan Feta, Paratha Bread, Wild Farmed Sourdough, Chutney

MAINS

The House Burger 828kcal

Beef Patty, Cheddar Cheese, House-Made Burger Relish, Brioche Bun

Pappardelle Pasta (v) 834kcal

Porcini Mushroom Ragu, Pecorino

Oven Roasted Haddock 967kcal

Violet Artichokes, Sea Aster, Garden Peas, Butter Sauce

ADD SIDES FOR THE TABLE

Summer Greens (pb) 144kcal

Peas, edamame, Chilli

5

Skin on Fries (pb) 780kcal

4.75

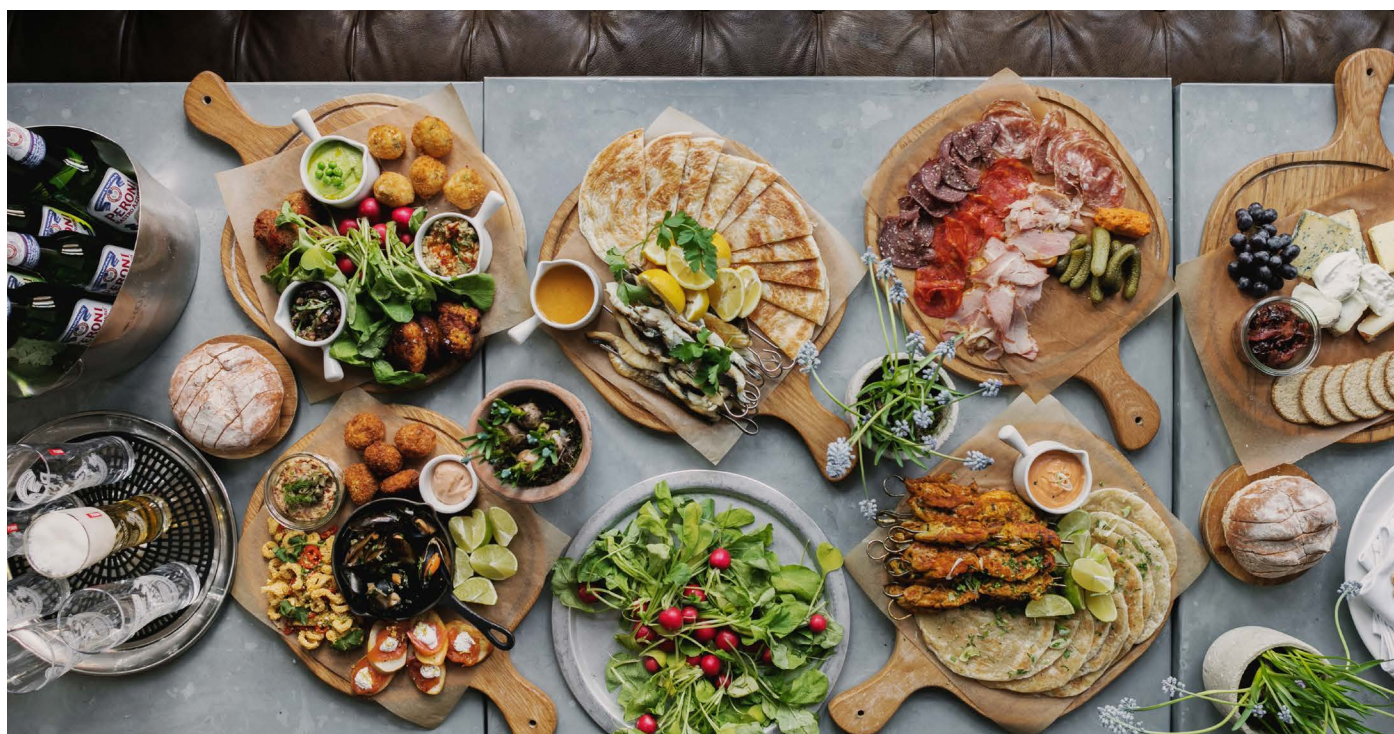
Mixed Vertical Farmed Leaf Salad (pb) 152kcal

Mustard Seed Vinaigrette

4.95

Macaroni & Cheese (v) 649kcal

6.5



SET MENUS

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3 course £39 per head

STARTERS

Chickpea & Green Verbena Harissa Dip ^{721kcal}
Paratha Bread pb

Cumbrian Pork Scotch Egg ^{537kcal}
Wholegrain Mustard Mayonnaise

Crispy Squid ^{436kcal}
Smoked Chilli Jam, Coriander & Lemon

MAINS

Pappardelle Pasta (v) ^{834kcal}
Porcini Mushroom Ragu, Pecorino

Dry Aged Rare-Breed Beef
Horseradish & Pink Peppercorn
Herbed Butter, Skin-On Fries, Watercress
227gm Bavette ^{1275kcal}

Oven Roasted Haddock ^{407kcal}
Violet Artichokes, Sea Aster, Garden Peas,
Butter Sauce

PUDDING

Raspberry & Elderflower Eton Mess ^{454kcal}
Lemon Balm

Strawberry & Vanilla Ripple Cheesecake ^{683kcal}
Baby mint & lime

Dark Chocolate & Rum Parfait ^{598kcal}
Blood Orange, Honeycomb

ADD SIDES FOR THE TABLE

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|---|------|
| Summer Greens (pb) ^{144kcal} Peas, edamame, Chilli | 5 |
| Skin on Fries (pb) ^{780kcal} | 4.75 |
| Mixed Vertical Farmed Leaf Salad (pb) ^{152kcal} Mustard Seed Vinaigrette | 4.95 |
| Macaroni & Cheese (v) ^{649kcal} | 6.5 |



BRUNCH FEASTS

BOOK NOW

darwinandwallace.co.uk

Dishes served family style for you all to enjoy – the perfect way to get a bit of everything.

Vegetarian Feast 1209kcal pp

— £23 Per head

Includes tea or coffee per guest

Wildfarmed Sourdough

Toast & Butter (v) 262kcal
w/ Seasonal jam 37kcal, Homemade
Lemon Curd 80kcal or Marmite 54kcal

House-Made Granola (pb)

Coconut Yoghurt, Summer Fruits

Seasonal Fruit Salad (pb)

584kcal

Fresh Mint

Avocado Green Goddess on Wildfarmed Sourdough

Toast (pb) 709kcal
Sprouting Mung Beans, Toasted
Seeds, Red Amaranth

Buttermilk Pancakes (v)

1064kcal

Lemon Curd Labneh, Blueberry Compote,
Lemon Balm

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**Want to upgrade
your vegetarian feast?**

Vegetarian Feast A

£37 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any cocktail jug
- Vegetarian Feast

Vegetarian Feast B

£42 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any 2 cocktail jugs
- Vegetarian Feast

The Brunch Feast 1666kcal pp

— £28.5 Per head

Includes tea or coffee per guest

Wildfarmed Sourdough

Toast & Butter (v) 262kcal
w/ Seasonal jam 37kcal, Homemade
Lemon Curd 80kcal or Marmite 54kcal

House-Made Granola (pb)

Coconut Yoghurt, Summer Fruits

Seasonal Fruit Salad (pb)

584kcal

Fresh Mint

Avocado Green Goddess on Wildfarmed Sourdough

Toast (pb) 709kcal
Sprouting Mung Beans, Toasted
Seeds, Red Amaranth

Buttermilk Pancakes (v)

1064kcal

Lemon Curd Labneh, Blueberry
Compote, Lemon Balm

Free Range Scrambled Eggs

279kcal

Smoked Streaky Bacon 337kcal

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**Why not upgrade
your brunch feast?**

The Brunch Feast A

£40 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any cocktail jug
- The Brunch Feast

The Brunch Feast B

£47 pp (minimum 4 guests)

- Glass of Prosecco on arrival
- Choice of any 2 cocktail jugs
- The Brunch Feast

