



Erasmus Darwin - doctor, inventor, poet, idealist, forward thinker....a creator
A man well ahead of his time, Darwin loved great food - so much so that in his later years, he had to have a semi-circle cut out of his dining table in order to sit at it comfortably!

Named after this local icon, Darwin's at The George offers a modern British dining experience that reflects the creative ideals of its namesake; our chefs craft dishes from exceptional quality ingredients to bring you food for thought.

VALENTINE'S MENU

10TH, 11TH, 12TH & 14TH FEBRUARY- £30 PER PERSON



TO NIBBLE

A selection of canapés on arrival to share

STARTERS

Creamed cauliflower soup and stilton beignets 

Salmon and crayfish terrine with a samphire and kumquat salad and a citrus crème fraiche

Potted confit chicken with fig and plum chutney, sundried tomato ciabatta

Baked beetroot and creamed goats' cheese with a pickled walnut dressing 

MAINS

Pan-fried duck breast served with a thyme rosti potato, creamed pancetta and shallot cabbage finished with a rich port sauce

Grilled sea bass fillet on a saffron and dill risotto cake with duo of sugar snaps and mangetout finished with a mussel, clam and crab chowder

Rosemary and garlic rubbed rump of lamb with fondant potato, red onion marmalade and a red wine jus

Roast root vegetable, sage and smoked Applewood cheese Wellington, crushed Jersey Royals and a red pepper and cumin sauce 

All main courses are served with a selection of fresh seasonal vegetables

DESSERTS

Dark chocolate fondant, Cherry Garcia ice cream and caramel popcorn

Passion fruit panna cotta, crushed raspberries and mint syrup

Poached pear, nutmeg creamed rice pudding and winter berry reduction

Assiette of desserts (for 2 to share): baked vanilla cheesecake, dark chocolate torte, mint and orange mousse, salted caramel ice cream

TO FINISH

Freshly brewed coffee and Amaretto liqueur

For information regarding allergens please ask a member of the team.



Book online: www.darwinslichfield.co.uk

