

CHARLIE'S SUNDAY EVENING JAZZ

PERELLO GORDAL OLIVES (v, vG) £6

WHITE BEAN, LEMON AND ROSEMARY HUMMUS, CARTA DI MUSICA(V) £6

TARAMASALATA AND CRUDITES £7

WILD MUSHROOMS TEMPURA (v, vG) £7

STARTER

WILD GARLIC SOUP, SOFT ST EWE'S EGG (v) £17

CHARLIE'S CAESAR SALAD £15
(WITH CRISP CHICKEN THIGH) £22

LOBSTER ARNOLD BENNETT £26

MOXON'S SMOKED SALMON FROM OUR TROLLEY £22

GOUJONS OF SOLE WITH WARM TARTARE SAUCE £16

ENDIVE SALAD WITH CANDIED WALNUTS AND ROQUEFORT (v) £14/ £20

MAIN COURSE

ROAST ANGUS SIRLOIN WITH RED CABBAGE SLAW, TRIPLE COOKED CHIPS, BITTER LEAF
AND WATERCRESS SALAD £38

CHICKEN MILANESE, ROCKET AND FRIES £30

CALVES LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £29

PAN FRIED CORNISH SEA BASS, ENGLISH ASPARAGUS, SAUCE MALTAISE £40

18OZ DOVER SOLE, GRILLED, PAN FRIED OR GRENOBLOISE £70

HAND CUT STROZZAPRETI, WILD GARLIC, NEW SEASON MORELS, GRANA PADANO (v) £28

TRUFFLE MACARONI CHEESE WITH GREEN SALAD (v) £27

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FRIES (v) £8 STEAMED SPINACH (v) £8

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DESSERT

RUM BABA , MADAGASCAN VANILLA CHANTILLY £14

AMEDEI CHOCOLATE TART , MADAGASCAN VANILLA ICE CREAM £14

CHOUX A LA CRÈME, ALMOND PRALINE, BITTER CHOCOLATE SORBET £14

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25

A discretionary service charge of 12.5 % will be added to your bill. Prices are inclusive of VAT.

Please inform our team if you have any allergies we need to be aware of.

Brown's Hotel supports local suppliers and British Farmers to celebrate the wealth and diversity of British produce.

We also ensure, where possible, to use sustainable, quality ingredients throughout our menus.