

## **CHARLIE'S SUNDAY EVENING JAZZ**

SPICY OLIVES, PAYOYO GOAT'S CURD, PICKLED CUCUMBER & CHIVES £8

WELSH RAREBIT TARTLETS, CANDIED WALNUTS £8

COURGETTE FRITTI, BOTTARGA, PARMESAN £8

### **STARTER**

WILD GARLIC AND WATERCRESS SOUP, SOFT ST EWE'S EGG £17

ENDIVE SALAD, CANDIED WALNUTS, PICKLED PLUM AND ROQUEFORT £17/£21

HALF DOZEN OYSTERS ROCKEFELLER £22

CHARLIE'S CHICKEN CAESAR SALAD £26

CHARLIES STEAK TARTARE £25

OR LARGE WITH CHIPS AND A LITTLE GREEN SALAD £39

LOBSTER ARNOLD BENNETT £26

MOXON'S SMOKED SALMON FROM OUR TROLLEY £23

SPICED SHRIMP COCKTAIL £28

### **MAIN COURSE**

ROAST ANGUS SIRLOIN WITH AUTUMN SLAW, TRIPLE COOKED CHIPS AND WATERCRESS £38

VEAL HOLSTEIN, FRIED DUCK EGG, CAPERS AND ANCHOVIES £32

CALVES' LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £33

CHARLIES FISH PIE, SMOKED SALMON & CRISP EGG £29

18OZ DOVER SOLE, PAN FRIED OR VERONIQUE DRESSING £78

LOBSTER TAGLIOLINI WITH CHILI AND BASIL £39

CANNELLONI WITH RICOTTA, SPINACH AND PINE NUTS £28

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HOUSE MADE FRIES £8 STEAMED SPINACH £8

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### **DESSERT**

AMEDEI 70% CHOCOLATE MOUSSE £14

STICKY TOFFEE PUDDING £14

AMALFI LEMON TART £14

A discretionary service charge of 15 % 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.