

CHARLIE'S SUNDAY EVENING JAZZ

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

TARAMASALATA AND CRUDITES £7

FRIED COURGETTE FLOWER, CHESTNUT HONEY (V) £7

STARTER

FRESH PEA AND MINT SOUP SERVED HOT OR CHILLED £15

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, APRICOT 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

BAKED CORNISH PLAICE WITH BROWN SHRIMPS AND COASTAL HERBS, CHILLI AND OLIVE OIL £32

18OZ DOVER SOLE, GRILLED, PAN FRIED OR GRENOBLOISE £80

HAND CUT STROZZAPRETI, FLORENTINE COURGETTE, BASIL, AMALFI LEMON, PECORINO £20/32

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.