

CHARLIE'S SUNDAY LUNCH

STARTER

VADOUVAN SPICED CAULIFLOWER SOUP, SPICED CAULIFLOWER FRITTER,
HUNG YOGHURT

PRAWN AND AVOCADO COCKTAIL, SAUCE MARIE ROSE

MOXON'S SMOKED SALMON FROM OUR TROLLEY, TREACLE BREAD

MAIN COURSE

SIRLOIN OF BEEF FROM THE TROLLEY, YORKSHIRE PUDDING,
HORSERADISH

ROAST FOSSE MEADOW CHICKEN, PIG IN BLANKET, BREAD SAUCE

PEPPER CRUSTED MONKFISH WITH BROWN BUTTER HOLLANDAISE

DESSERT

TORTA CAPRESE

STICKY TOFFEE PUDDING

RUM BABA , MADAGASCAN VANILLA CHANTILLY

3 COURSE MENU £75

2 COURSE MENU £65

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. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Information about ingredients is available upon request. 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.