## SPICY OLIVES, COD'S ROE, PICKLED CUCUMBER & DILL £7

#### STARTERS

VADOUVAN SPICED DELICA PUMPKIN SOUP £16

ENDIVE SALAD WITH CANDIED WALNUTS, PICKLED PEAR AND ROQUEFORT £16/£21

STRACCIATELLA LA LATTERIA, JERUSALEM ARTICHOKE, RED MUSTARD LEAF AND HAZELNUT £19

CHARLIE'S STEAK TARTARE £22 OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £38

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £25

#### MAIN COURSE

180Z DOVER SOLE, PAN FRIED OR VERONIQUE DRESSING £78

CALVES LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES AND SAGE £31

HAND CUT STROZZAPRETI, CHESTNUT MUSHROOM RAGU, PICKLED MUSHROOMS £21/£32

CIDER BATTERED SEA BASS, WARM TARTARE SAUCE, CRUSHED PEAS, TRIPLE COOKED CHIPS £33

LOIN OF PASTURE FED LAMB WITH A SLICE OF ONION TART, GREEN OLIVE,

OLIVE OIL AND LOVAGE  $\pounds43$ 

#### SIDES

**BIG GREEN SALAD £8** 

FRIES £8

SPINACH STEAMED OR CREAMED £8

TRIPLE COOKED CHIPS £8

#### DESSERTS

TORTA CAPRESE £14

AMALFI LEMON TART £14

RUM BABA , MADAGASCAN VANILLA CHANTILLY £14

SEASONAL ICE CREAMS AND SORBETS WITH OLIVE OIL MADELEINES £14

### CHEESE

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25

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.

# CHARLIE'S