

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

18OZ 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 £43

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

CHARLIE'S