

MAIN MENU

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

WELSH RAREBIT TARTLETS, CANDIED WALNUTS £8

FRIED SARDINE LASAGNE, PECORINO CREAM £8

STARTERS

VADOUVAN SPICED CAULIFLOWER SOUP, SPICED CAULIFLOWER FRITTER, HUNG YOGHURT £16

STRACCIATELLA LA LATTERIA WITH MACADAMIA, GRAPES, CELERY, OLIVE OIL £18

MOXON'S SMOKED SALMON FROM OUR TROLLEY £22

SEARED BLUEFIN TUNA, ALMOND MILK DRESSING, NEW SEASON CITRUS £20

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £24

CHARLIE'S CAESAR SALAD £17

(WITH CRISP CHICKEN THIGH) £24

CHARLIE'S STEAK TARTARE £21

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £38

ENDIVE SALAD WITH CANDIED WALNUTS, PICKLED PEAR AND ROQUEFORT £15/£20

HAND CUT STROZZAPRETI, CHESTNUT MUSHROOM RAGU, PICKLED MUSHROOMS £20/32

MAIN COURSE

WILD VENISON LOIN, CELERIAC PUREE, BEETROOT AND BITTER LEAF SALAD £46

CALVES LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £29

CHICKEN MILANESE, WATERCRESS AND FRIES £30

PEPPER CRUSTED MONKFISH WITH BROWN BUTTER AND LIME HOLLANDAISE £48

18OZ DOVER SOLE, GRILLED, PAN FRIED OR GRENOBLOISE £78

CIDER BATTERED SEA BASS, WARM TARTARE SAUCE, CRUSHED PEAS, TRIPLE COOKED CHIPS £32

ITALIAN TOMATO TART FINE WITH BASIL, DRESSED LEAVES AND PARMESAN £30

SIDES

TRIPLE COOKED CHIPS £8

SPINACH STEAMED (V, VG) OR CREAMED £8

ROAST COURGETTES, CHILLI AND MINT £8

BIG GREEN SALAD £8

FRIES £8

LITTLE GREEN SALAD £5

POTATO VACHERIN TO SHARE £12

BABY LOU POTATOES £12

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.