

CHARLIE'S SUNDAY EVENING JAZZ

FRIED VEAL LASAGNE, PECORINO CREAM £8

WELSH RAREBIT TARTLETS, CANDIED WALNUTS £8

STARTER

VADOUVAN SPICED DELICA PUMPKIN SOUP £16

HALF DOZEN OYSTERS ROCKEFELLER £22

CHARLIE'S CHICKEN CAESAR SALAD £25

CHARLIES STEAK TARTARE £22

OR LARGE WITH CHIPS AND A LITTLE GREEN SALAD £38

LOBSTER ARNOLD BENNETT £26

MOXON'S SMOKED SALMON FROM OUR TROLLEY £23

SPICED SHRIMP COCKTAIL £28

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

MAIN COURSE

ROAST ANGUS SIRLOIN WITH AUTUMN SLAW, TRIPLE COOKED CHIPS AND WATERCRESS £38

VEAL HOLSTEIN, FRIED DUCK EGG, CAPERS AND ANCHOVIES £32

CALVES LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £31

CHARLIES FISH PIE, SMOKED SALMON & CRISP EGG £29

18OZ DOVER SOLE, PAN FRIED OR VERONIQUE DRESSING £78

LOBSTER TAGLIOLINI WITH CHILI AND BASIL £39

CANNELLONI WITH RICOTTA, SPINACH AND PINE NUTS £28

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FRIES £8 STEAMED SPINACH £8

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DESSERT

TORTA CAPRESE £14

STICKY TOFFEE PUDDING £14

AMALFI LEMON TART £14

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.