

# CHARLIE'S

AT BROWN'S

## DINNER MENU

### SMALL PLATES

Moxon's smoked salmon £15

Browns steak tartare £17/£32

Classic dressed Devon crab £18

French bean salad (v) £8/£12

Citrus cured sea trout, bergamot and pickled vegetables £12

Wild garlic vichyssoise, duck yolk raviolo and creme fraiche £11

Terrine of chicken, shallots and black garlic with warm brioche £12

Castelfranco with pear, walnuts and Comte dressing (v) £9/£16

Warm salad of courgettes and their flowers, cashew houmous and lovage (v) £12/£22

Hand cut strozzapreti cacio e pepe with black truffles £20/£32

### MAIN PLATES

Confit Loch Duart salmon, roasted salsify and onion consommé £25

Whole 12oz Dover sole grilled or pan fried with caper butter £39

Pan fried fillet of seabass, palourde clams, chilli and parsley £28

Sirloin of beef cooked over coals, Jersey royals and grelot onions £35

Cumbrian lamb loin, barbequed aubergine, black olive and garlic £30

Pan roasted veal loin, Jerusalem artichokes, lemon thyme £38

Ricotta gnudi with sage, pine nuts and nutmeg £23

### SIDES

Sautéed spinach £7

Fine beans with toasted hazelnuts £7

A selection of spring vegetables with herb butter £6

Mixed leaf salad £6

Cornish new potatoes £6

Thick cut chips £6

Please inform our team if you have any allergies we need to be aware of.

Our fish, meat, tea and coffee are sustainably sourced