

CHARLIE'S SUNDAY EVENING JAZZ

TARTLETS OF CORNISH CRAB AND APPLE £10

STEAK TARTARE ON TOAST, HORSERADISH £10

CRISPY POLENTA, CANTABRIAN ANCHOVY, STRACCONI CHEESE £10

STARTERS

SMERALDINO MELON GAZPACHO, RICOTTA SALATA £17

ENDIVE SALAD WITH CANDIED WALNUTS, APPLE, APRICOT AND ROQUEFORT £17 / £21

DRESSED DORSET CRAB, CRISPY COURGETTE FLOWER, DOWNLANDS HONEY £26

CHARLIE'S CHICKEN CAESAR SALAD £29

CHARLIE'S STEAK TARTARE £25

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £39

CORNISH LOBSTER AND NUTBOURNE TOMATO SALAD £ 29

LAMBTON & JACKSON SMOKED SALMON (FROM OUR TROLLEY) £23

PRAWN TOAST, PRAWN MAYONNAISE AND LIME £28

MAIN COURSES

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

VEAL MILANESE, FRIED DUCK EGG, CANTABRIAN ANCHOVY, BROWN BUTTER DRESSING £36

CALVES' LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £33

CHARLIE'S FISH PIE, SMOKED SALMON AND CRISP EGG £29

18OZ DOVER SOLE, PAN-FRIED OR WITH VÉRONIQUE DRESSING £78

LOBSTER TAGLIOLINI WITH CHILLI AND BASIL £39

IRON AGE PORK LASAGNA, 30 MONTHS AGED PARMESAN £32

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HOUSE-MADE FRIES £8

STEAMED SPINACH £8

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DESSERTS

CHARLIE'S TIRAMISÙ £15

STICKY TOFFEE PUDDING £15

AMALFI LEMON TART, BLACKBERRIES AND CASSIS SORBET £15

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.