

CHARLIE'S SUNDAY LUNCH

STARTER

PIEL DE SAPO MELON AND CUCUMBER GAZPACHO,
CAPEZZANA OLIVE OIL

PRAWN AND AVOCADO COCKTAIL, SAUCE MARIE ROSE

MOXON'S SMOKED SALMON FROM OUR TROLLEY, TREACLE BREAD

MAIN COURSE

SIRLOIN OF BEEF FROM THE TROLLEY, YORKSHIRE PUDDING,
HORSERADISH

FOSSE MEADOW CHICKEN, WHITE BEAN AND GIROLLE RAGU,
GREMOLATA SAUCE

STEAMED CORNISH TURBOT, WARM TARTARE SAUCE, FRESH ENGLISH PEAS

DESSERT

AMEDEI 70% CHOCOLATE MOUSSE

STICKY TOFFEE PUDDING

ILE FLOTTANTE WITH YORKSHIRE RHUBARB

3 COURSE MENU £75

2 COURSE MENU £65

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. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Information about ingredients is available upon request. 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.