

CHARLIE'S SUNDAY LUNCH

STARTERS

SWEETCORN SOUP, COD FRITTER, PICKLED RED ONION,
CHARRED CORN, CORIANDER

PRAWN AND AVOCADO COCKTAIL, SAUCE MARIE ROSE

LAMBTON & JACKSONS MOKED SALMON FROM OUR TROLLEY,
TREACLE BREAD

MAIN COURSES

SIRLOIN OF BEEF FROM THE TROLLEY, YORKSHIRE PUDDING, HORSERADISH

FOSSE MEADOW CHICKEN, PIG IN BLANKET, BREAD SAUCE

STEAMED CORNISH PLAICE, ANCHOVY AND TARRAGON BUTTER

DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE

STICKY TOFFEE PUDDING

BLACK FIGS, POACHED IN PORT WITH LEMON MASCARPONE
AND ARLETTE BISCUITS

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.