

CRAB AND APPLE TARTLETS £10

STEAK TARTARE ON TOAST, HORSERADISH £10

BAKED JERSEY ROYAL, ANCHOVY, PARMESAN £10

STARTERS

PIEL DE SAPO MELON AND CUCUMBER GAZPACHO, CAPEZZANA OLIVE OIL £17

STRACCIATELLA, COURGETTE FLOWER, PISTACHIO, GREEN CHILLI, MINT £19

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

CHARLIE'S STEAK TARTARE £25

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £39

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £25

MAIN COURSE

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

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

HAND CUT STROZZAPRETI, GIROLLE MUSHROOMS AND SAFFRON BUTTER £28/£38

CORNISH LEMON SOLE, SPRING GREENS, LIME HOLLANDAISE £34

GRILLED IBÉRICO PORK CHOP, MUSTARD FRUITS, SALSA VERDE £47

SIDES

BIG GREEN SALAD £8

HOUSE MADE FRIES £8

SPINACH STEAMED OR CREAMED £8

BEEF FAT CHIPS £8

DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE £15

AMALFI LEMON TART £15

PAVLOVA WITH NEW SEASON APRICOT AND VANILLA YOGHURT £15

SEASONAL ICE CREAMS AND SORBETS WITH OLIVE OIL MADELEINES £14

CHEESE

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25

CHARLIE'S

