

CHARLIE'S SUNDAY EVENING JAZZ

TARTLETS OF CORNISH CRAB AND APPLE £10

STEAK TARTARE ON TOAST, HORSERADISH £10

CRISPY POLENTA, CANTABRIAN ANCHOVY, STRACCONA CHEESE £10

STARTERS

WILD GARLIC SOUP, LEMON, PEPPERED RICOTTA £17

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

HALF DOZEN OYSTERS ROCKEFELLER £22

CHARLIE'S CHICKEN CAESAR SALAD £29

CHARLIE'S STEAK TARTARE £25

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £39

LOBSTER ARNOLD BENNETT £26

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

SPICED SHRIMP COCKTAIL £28

MAIN COURSES

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

VEAL HOLSTEIN, FRIED DUCK EGG, CAPERS AND ANCHOVIES £32

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

CANNELLONI WITH RICOTTA, SPINACH AND PINE NUTS £28

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HOUSE-MADE FRIES £8

STEAMED SPINACH £8

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DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE £15

STICKY TOFFEE PUDDING £15

MUSCOVADO TART, CRÈME FRAÎCHE £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.