

PLANT BASED

PERELLÓ GORDAL OLIVES £6

CRUDITÉS WITH WHITE BEAN HUMMUS £8

STARTERS

CUCUMBER ZUCCHIOLO, GREEN CORNETTO PEPPER GAZPACHO,
RED GRAPES £17

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

SECRETTS FARM BIG GREEN SALAD, HOUSE DRESSING, PICKLED SHALLOT £9

MAIN COURSES

NAVEL ORANGE AND BITTER LEAVES SALAD,
MUSTARD DRESSING £22

CALICO ARTICHOKEs, MACADAMIA DRESSING, AMALFI LEMON AND MINT £28

LINGUINE WITH GIROLLES MUSHROOMS, HAZELNUT,
AMALFI LEMON AND TARRAGON £26

DESSERTS

APPLE AND PEAR SEMIFREDDO, POPPY SEED CRUMBLE £15

AMATIKA CHOCOLATE MOUSSE WITH WHIPPED ALMOND PRALINE
AND DARK CHOCOLATE 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. 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.

CHARLIE'S