

TARTLETS OF CORNISH CRAB AND APPLE £10

STEAK TARTARE ON TOAST, HORSERADISH £10

CRISPY POLENTA, CANTABRIAN ANCHOVY, STRACCONE CHEESE £10

STARTERS

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

NUTBOURNE TOMATO SALAD, BASIL, MINT, WHITE PEACHES AND TOMATO TEA £24

ENDIVE SALAD WITH CANDIED WALNUTS, APPLE, BLOOD PLUM 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 COURSES

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

IRON AGE "CUT OF THE DAY", GRILLED PLUM, CHICORY CHUTNEY, GRAPE MUSTARD £43

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

CORNISH GURNARD, COOKED OVER COALS, RED GURNARD SAUCE, SAMPHIRE AND ORANGE £29

HAND-CUT ORECCHIETTE, GIROLLES MUSHROOM, HAZELNUTS, BROWN BUTTER
AND SMOKED PECORINO £28 / £38

SIDES

SECRETTS FARM GREEN SALAD £10

HOUSE-MADE FRIES £8

SPINACH — STEAMED OR CREAMED £8

BEEF TALLOW CHIPS £8

DESSERTS

CHARLIE'S TIRAMISÙ £15

AMALFI LEMON TART, BLACKBERRIES AND CASSIS SORBET £15

STICKY TOFFEE PUDDING £15

SEASONAL ICE CREAMS AND SORBETS WITH OLIVE OIL MADELEINES £14

CHEESE

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25

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

