

TARTLETS OF CORNISH CRAB AND APPLE £10

STEAK TARTARE ON TOAST, HORSERADISH £10

CRISPY POLENTA, CANTABRIAN ANCHOVY, STRACCONI CHEESE £10

STARTERS

SMERALDINO MELON GAZPACHO, RICOTTA SALATA £17

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

ENDIVE SALAD WITH CANDIED WALNUTS, APPLE, 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 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

CHARLIE'S

