

# CHARLIE'S SUNDAY LUNCH

## STARTERS

WATERCRESS SOUP, PEPPERED RICOTTA

PRAWN AND AVOCADO COCKTAIL, SAUCE MARIE ROSE

LAMBTON & JACKSON SMOKED SALMON (FROM OUR TROLLEY), TREACLE BREAD

## MAIN COURSES

SIRLOIN OF BEEF FROM THE TROLLEY, YORKSHIRE PUDDING, HORSERADISH

FOSSE MEADOW CHICKEN, PIGS IN BLANKETS, BREAD SAUCE

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

## DESSERTS

CHARLIE'S TIRAMISÙ

STICKY TOFFEE PUDDING

MUSCOVADO TART, CRÈME FRAÎCHE

3-COURSE MENU £75

2-COURSE MENU £65

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.