

## SUNDAY LUNCH CHARLIES

### STARTER

WINTER MINISTRONE

ENDIVE SALAD WITH WALNUTS, APPLE AND ROQUEFORT

PRAWN AND AVOCADO COCKTAIL, MARIE ROSE, BROWN BUTTER

CHARLIE'S CAESAR SALAD

HAND CUT STROZZAPRETI, PICKLED ARTICHOKE AND BLACK TRUFFLE

MOXON'S SMOKED SALMON FROM OUR TROLLEY, TREACLE BREAD

STEAK TARTARE

### MAIN COURSE

SIRLOIN OF BEEF FROM THE TROLLEY, YORKSHIRE PUDDING, HORSERADISH

ROAST HERB FED CHICKEN, PIGS IN BLANKETS, BREAD SAUCE, WATERCRESS

CHICKEN, HAM, AND LEEK PIE

CALVES' LIVER AND BACON

STEAMED SEABASS, AGRETTI AND CLAMS, CHILI AND OLIVE OIL

CELERIAC AND WILD MUSHROOM ARANCINI, WINTER LEAF SALAD

BATTERED HADDOCK WITH CHIPS, PEAS, AND TARTARE SAUCE

### DESSERT

STICKY TOFFEE PUDDING, POURING CREAM

RHUBARB AND APPLE CRUMBLE, VANILLA ICE CREAM £18

SELECTION OF ICE CREAM AND SORBET

TIRAMISU

CUSTARD PANNA COTTA, SICILIAN BLOOD ORANGE AND VANILLA

PLATE OF CHEESES FROM BUCHANAN'S

### SIDES

**£6.00**

CORNISH NEW POTATOES

GREEN BEANS

BUTTER LETTUCE SALAD

FRIES

SPINACH, STEAMED OR CREAMED

BUTTERED JANUARY KING CABBAGE

CREAMED POTATOES

WINTER VEGETABLES

THICK CUT CHIPS

3 COURSES £75 PER PERSON OR 2 COURSE £65 PER PERSON