

CHARLIE'S SUNDAY EVENING JAZZ

CRAB AND APPLE TARTLETS £10

STEAK TARTARE ON TOAST, HORSERADISH £10

BAKED GWENNE POTATO, ANCHOVY, PARMESAN £10

STARTERS

SWEETCORN SOUP, COD FRITTER, PICKLED RED ONION, CHARRED CORN, CORIANDER £17

ENDIVE SALAD, CANDIED WALNUTS, NASHI PEAR AND ROQUEFORT £17/£21

HALF DOZEN OYSTERS ROCKEFELLER £22

CHARLIE'S CHICKEN CAESAR SALAD £29

CHARLIES STEAK TARTARE £25

OR LARGE WITH CHIPS AND A LITTLE GREEN SALAD £39

LOBSTER ARNOLD BENNETT £26

LAMBTON & JACKSON SMOKED SALMON FROM OUR TROLLEY £23

SPICED SHRIMP COCKTAIL £28

MAIN COURSES

ROAST ANGUS SIRLOIN WITH SPRING SLAW, TRIPLE COOKED CHIPS AND WATERCRESS £38

VEAL HOLSTEIN, FRIED DUCK EGG, CAPERS AND ANCHOVIES £32

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

CHARLIES FISH PIE, SMOKED SALMON AND CRISP EGG £29

18OZ DOVER SOLE, PAN FRIED OR VERONIQUE DRESSING £78

LOBSTER TAGLIOLINI WITH CHILI AND BASIL £39

CANNELLONI WITH RICOTTA, SPINACH AND PINE NUTS £28

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HOUSE MADE FRIES £8 STEAMED SPINACH £8

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DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE £15

STICKY TOFFEE PUDDING £15

BLACK FIGS, POACHED IN PORT WITH LEMON MASCARPONE AND
ARLETTE BISCUITS £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.

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.