

DESSERTS

AMEDEI 70% CHOCOLATE MOUSSE £15

2022 DOMAINE LA SOUMADE, RASTEAU, VIN DOUX NATUREL, RHÔNE, FRANCE £14

AMALFI LEMON TART £15

*2024 MULLINEUX, SIGNATURE 'STRAW WINE' SWARTLAND,
SOUTH AFRICA £20*

BAKED ALASKA £15

*2005 JOH JOS PRUM, WEHLENER SONNENUHR RIESLING SPATLESE
MOSEL, GERMANY £22*

NEW SEASON APRICOT PAVLOVA £15

*2022 CHÂTEAU DE PIERRE BISE, 'LES ROUANNIERES', COTEAUX DU
LAYON 'BEAULIEU' CHENIN BLANC, LOIRE, FRANCE £16*

ROASTED CHERRIES WITH PISTACHIO ICE CREAM AND
BROWN SUGAR CRUMBLE £15

1985 DOMAINE LE VIEUX CHENE, RIVESALTES, ROUSSILLON, FRANCE £18

SEASONAL ICE CREAMS AND SORBETS £14

NV LAURENT-PERRIER, 'CUVÉE ROSÉ' BRUT, CHAMPAGNE, FRANCE £30

DESSERT WINE PAIRINGS (100ML)

CHEESE

FROM BUCHANAN'S CHEESEMONGER
SELECTION OF THREE £15

SELECTION OF SIX £25

*1996 D'OLIVERAS, MALVASIA MADEIRA,
PORTUGAL £40*

*2012 FONSECA, QUINTA DO GUIMARÃES VINTAGE PORT,
DOURO, PORTUGAL £15*

*TAYLORS 20 YEAR OLD TAWNY PORT,
DOURO, PORTUGAL £17*

*2020 CHÂTEAU CLIMENS, 'CYPRES DE CLIMENS',
SAUTERNES, FRANCE £19*

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