MAIN MENU

TARAMA STUFFED SPICY OLIVES, PICKLED CUCUMBER, DILL £7

ST FELICIEN RAREBIT TART, APPLE, CANDIED WALNUT £8

FRIED SARDINE LASAGNE, CACIO PEPE, PECORINO CREAM £8

STARTERS

ALMOND AND MACADAMIA GAZPACHO, DATTERINI TOMATOES, GRAPES AND CELERY £16

STRACCIATELLA LA LATTERIA WITH BLACK FIGS, SMOKED ALMONDS, OLIVE OIL £18

SEARED BLUEFIN TUNA, LATE SUMMER TOMATOES, APPLE PONZU DRESSING £20

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £24

CHARLIE'S STEAK TARTARE £21
OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £38

ENDIVE SALAD WITH CANDIED WALNUTS, PICKLED PEAR AND ROQUEFORT £15/£20

HAND CUT STROZZAPRETI, ITALIAN DATTERINI, CHILLI, ORANGE AND TARRAGON BUTTER £20/£32

MAIN COURSE

500G GRASS FED SIRLOIN ON THE BONE, CAFÉ DE PARIS BUTTER, TRIPLE COOKED CHIPS (FOR TWO TO SHARE) £95

ROSE VEAL CHOP COOKED ON THE BONE, SHALLOT AND SHERRY PURÉE,
LEMON THYME COOKING JUICES £42

RHUG ESTATE LAMB LOIN, TOMATO NICOISE, MINTED LAMB SAUCE £42

FOSSE MEADOW CHICKEN, ENGLISH PEAS, GIROLLES AND LOVAGE £39

PEPPER CRUSTED MONKFISH WITH SAUCE CHORON £48

18OZ DOVER SOLE, GRILLED, PAN FRIED OR GRENOBLOISE £78

ITALIAN TOMATO TART FINE, BASIL, DRESSED LEAVES AND PARMESAN £30

SIDES

TRIPLE COOKED CHIPS £8

ROAST COURGETTES, CHILLI AND MINT £8

FRIES £8

BUTTERED ROOSEVELT POTATO £12

TOMATO SALAD, BASIL, SHERRY VINEGAR £8

BIG GREEN SALAD £8

SPINACH STEAMED OR CREAMED £8

LITTLE GREEN SALAD £5

CHARLIE'S