

## MAIN MENU

PERELLO GORDAL OLIVES (v, vG) £6

SMOKED AUBERGINE, CORIANDER, CRISPY SHALLOT (v) £6

TARAMASALATA AND WINTER CRUDITES £7

WILD MUSHROOMS TEMPURA (v, vG) £7

## STARTERS

DELICA SQUASH SOUP, PUMPKIN SEED PESTO AND GOUGÈRES (v) £17

ENDIVE SALAD WITH CANDIED WALNUTS AND ROQUEFORT (v) £13/£19

BURRATA LA LATTERIA, CRUSHED JERUSALEM ARTICHOKE, TRUFFLE DRESSING (v) £16

LINCOLNSHIRE POACHER SOUFFLÉ, MELTED ONIONS AND THYME (v) £18  
WITH BLACK TRUFFLE £32

HAND CUT STROZZAPRETI, ROAST SQUASH, SAGE, PECORINO (v) £17

SMOKED DEVON EEL, PICKLED RHUBARB, ALMOND GAZPACHO WITH WATERCRESS £19

TUNA CEVICHE, FENNEL, RADISH AND BLOOD ORANGE £19/£26

DORSET CRAB SALAD, LIGHTLY CURRIED REMOULADE £22

CHARLIE'S STEAK TARTARE £21  
(WITH CHIPS) £29

## MAIN COURSE

BRAISED OX CHEEKS FOR TWO PEOPLE TO SHARE FROM THE TROLLEY,  
OLIVE OIL MASH, WINTER GREENS, ROAST BONE MARROW £70

CUMBRIAN BEEF FILLET 'ROSSINI' £68

PACKINGTON ESTATE VENISON LOIN AND RAGU, CELERIAC AND RED CABBAGE £37

BRITISH GAME PIE, BUTTERED SAVOY CABBAGE £30

FOSSE MEADOW CHICKEN, HASSELBACK POTATOES, YELLOW LEG CHANTERELLES £36

STEAMED FILLET OF HALIBUT, SAUCE DIVINE *MARKET PRICE*

18OZ DOVER SOLE, GRILLED OR PAN FRIED £65

ROAST WINTER SQUASH, CASHEW NUT HUMMUS, CHESTNUTS (v, vG) £24

POTATO GNOCCHI, WILD BRITISH MUSHROOMS, SAGE, CAVOLO NERO PESTO (v) £25

## SIDES £8

TRIPLE COOKED CHIPS (v, vG)

CHANTENAY CARROTS COOKED WITH ANISE (v)

FRIES (v, vG)

GREEN BEANS WITH ALMONDS (v)

BIG GREEN SALAD (v, vG)

SPINACH STEAMED (v, vG) OR CREAMED (v)

A discretionary service charge of 12.5 % 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.