

MAIN MENU

CRAB AND APPLE TARTLETS £10

STEAK TARTARE ON TOAST, HORSERADISH £10

BAKED CHARLOTTE POTATO, ANCHOVY, PARMESAN £10

STARTERS

SWEET CORN SOUP, COD FRITTERS, PICKLED RED ONION, CHARRED CORN, CORIANDER £17

STRACCIATELLA, NEW SEASON FIG, PISTACHIO, GREEN CHILLI, BASIL £19

BLUEFIN TUNA, TOMATO DATTERINI, MINT & BASIL YOGHURT, EVOGRO BASIL,
TOMATO TEA, CHILLI OIL £24

DRESSED DORSET CRAB, PICKLED CUCUMBER, MAYONNAISE £25

CHARLIE'S STEAK TARTARE £25

OR LARGE WITH CHIPS AND LITTLE GREEN SALAD £39

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

ZEBRINO TOMATO & BLUE RAF AND BLOOD PLUMS, BASIL, MINT AND GREEN CHILLI £20

MAIN COURSE

SPICED RUB VENISON, BEETROOT PURÉE, BITTER LEAF SALAD, HAZELNUT, BLACKBERRIES £44

GRILLED IBÉRICO PORK CHOP, MUSTARD FRUITS £43

PASTURE-FED BEEF FILLET, GREEN PEPPERCORN SALSA VERDE, CONFIT GARLIC,
RED WINE SAUCE £50

DUCK, PLUM PURÉE, DUCK CRISPY LEG AND BOLOTTI BEANS, GRAPPA GAME SAUCE £44

CORNISH TURBOT ON THE BONE, YOUNG LEEKS, SEAWEED AND LIME HOLLANDAISE £56

18OZ DOVER SOLE, GRILLED, PAN-FRIED OR WITH VÉRONIQUE DRESSING £78

GRILLED ROUND COURGETTE, MACADAMIA DRESSING, PICKLED RED CHILLI £28

HAND CUT STROZZAPRETI, GIROLLE MUSHROOMS AND SAFFRON BUTTER £28/£38

SIDES

BEEF FAT CHIPS £8

SPINACH STEAMED OR CREAMED £8

HOUSE MADE FRIES £8

LITTLE GREEN SALAD £5 OR BIG GREEN SALAD £8

FINE GREEN BEANS, CHILLI AND GARLIC BUTTER £8

CHARLOTTE POTATOES £8

COURGETTES, PISTACHIO DRESSING, MINT AND CHILLI £9

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.