

## CHARLIE'S SUNDAY EVENING JAZZ

SPICY OLIVES, COD'S ROE, PICKLED CUCUMBER & DILL £7

WELSH RAREBIT TARTLETS, CANDIED WALNUTS £8

FRIED SARDINE LASAGNE, PECORINO CREAM £8

### STARTER

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

CHARLIE'S CAESAR SALAD £15  
(WITH CRISP CHICKEN THIGH) £22

LOBSTER ARNOLD BENNETT £26

MOXON'S SMOKED SALMON FROM OUR TROLLEY £22

GOUJONS OF SOLE WITH WARM TARTARE SAUCE £16

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

### MAIN COURSE

ROAST ANGUS SIRLOIN WITH RED CABBAGE SLAW, TRIPLE COOKED CHIPS, BITTER LEAF  
AND WATERCRESS SALAD £38

CHICKEN MILANESE, ROCKET AND FRIES £30

CALVES LIVER, GRAIN MUSTARD SAUCE, CREAMED POTATOES £29

PEPPER CRUSTED MONKFISH WITH SAUCE CHORON £48

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

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

TRUFFLE MACARONI CHEESE WITH GREEN SALAD (v) £27

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FRIES (v) £8 STEAMED SPINACH (v) £8

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### DESSERT

RUM BABA , MADAGASCAN VANILLA CHANTILLY £14

AMEDEI CHOCOLATE TART , MADAGASCAN VANILLA ICE CREAM £14

CHOUX A LA CRÈME, ALMOND PRALINE, BITTER CHOCOLATE SORBET £14

FROM BUCHANAN'S CHEESEMONGER

SELECTION OF THREE £15

SELECTION OF SIX £25

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.