

CHARLIE'S SUNDAY EVENING JAZZ

PERELLO GORDAL OLIVES £6

FRIED SQUASH FLOWERS WITH CHESTNUT HONEY £6

TARAMASALATA AND RADISHES £7

STARTER

DELICA SQUASH SOUP, PUMPKIN SEED PESTO

CHARLIE'S CAESAR SALAD
OR WITH CRISP CHICKEN THIGH

LOBSTER ARNOLD BENNETT (£5 SUPPLEMENT)

MOXON'S SMOKED SALMON FROM OUR TROLLEY

GOUJONS OF SOLE WITH WARM TARTARE SAUCE

ENDIVE SALAD WITH WALNUTS, APPLE AND ROQUEFORT (V)

MAIN COURSE

COLD ROAST ANGUS SIRLOIN WITH AUTUMN SLAW, TRIPLE COOKED CHIPS, BITTER LEAF
AND WATERCRESS SALAD

BAKED PLAICE, BROWN SHRIMP, CHILLI AND OLIVE OIL

CHICKEN MILANESE, SERVED WITH FRIES

VEAL KIDNEY, GRAIN MUSTARD, CREAMED POTATOES AND SAGE

SLOW COOKED PIEDMONT PEPPERS WITH HERB SALAD

TRUFFLE MACARONI CHEESE WITH GREEN SALAD (V)

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FRIES (V) £7 STEAMED SPINACH (V) £7

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DESSERT

TRIFLE

BAKED CHEESECAKE, PLUM COMPOTE (V)

WARM SPICED CAKE, BRAMLEY APPLE, BLACKCURRANT LEAF ICE CREAM

PORT ROASTED FIGS, MASCARPONE AND BROWN SUGAR BEIGNETS

CHEESE SELECTION OF THE DAY

3 COURSE £70 PER PERSON

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.