

CHARLIE'S

TO SHARE

- Gordal olives (v) £3
- Tempura squid, chilli, garlic £12
- Brie and cranberry croquettes (v) £5

SET MENU

Available for lunch every day and dinner from 18:00 to 19:00

Spiced delica squash soup (v)
or
Cured Shetland halibut, green mandarin, pomegranate and radish

Pan fried fillet of seabass, salad of shaved fennel, shellfish sauce
or
Today's lunch trolley

Cave aged Comte, tea soaked prunes, crisp lavosh
or
Caramelised apple and chestnut Mille-feuille

2 courses £25/ 3 courses £30

LUNCH TROLLEY

Available for lunch All £25

MONDAY

Roasted Norfolk chicken with buttered wild mushrooms and glazed shallots

TUESDAY

Glazed ham knuckle with creamed potatoes and roasted quince

WEDNESDAY

Slow cooked spiced lamb shoulder with toasted cous cous and dried fruits

SUNDAY

Roast sirloin of beef, horseradish, Yorkshire pudding and roast potatoes

£40

THURSDAY

Whole roast goose with confit leg, roast potatoes, glazed parsnips, buttered greens and Cumberland sauce

FRIDAY

Salmon en croute with sorrel beurre blanc

SATURDAY

Venison pie with braised red cabbage and creamed potatoes

CHARLIE'S

SMALL PLATES

- Moxon's smoked salmon £15
- Browns steak tartare £17/£32
- Classic dressed Devon crab £18
- French bean salad (v) £8/£12
- Cured Shetland halibut, green mandarin, pomegranate and radish £12
- Christmas minestrone, aged madeira, winter vegetables and truffled walnut pesto £11
- Ballotine of smoked salmon with pickled cucumber, trout roe and crème fraiche £15
- Terrine of partridge, pear and cranberries with warm brioche £12
- 'Red Salad' - roasted beetroots, tardivo, endive, chard and mustard (v) £9/£16
- Warm salad of lightly curried cauliflower, raisins, capers, cashew hummus (v) £12/£22
- Strozzapreti cacio e pepe with Alba white truffles £20/£40

MAIN PLATES

- Blanquette of monkfish, mussels, baby turnips and new potatoes £25
- Whole 14oz Dover sole grilled or pan fried with caper butter £39
- Pan fried fillet of seabass, shaved fennel and sauce maltaise £28
- Sirloin cooked on the bone, delica squash and buttered chanterelles £35
- Venison wellington for two, with kallets, glazed carrots and red wine sauce £64
- Truffle glazed veal sweetbread, braised savoy cabbage and creamed chervil root £38
- Ricotta gnudi with sage, pine nuts and nutmeg £23

SIDES

- Cornish new potatoes £6
- Glazed parsnips £5
- Buttered sprout tops with chestnuts £6
- Sautéed spinach £7
- Mixed leaf salad £6
- A selection of buttered winter vegetables £6
- Truffled cauliflower macaroni cheese £10

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.
Our fish, meat, tea and coffee are sustainably sourced.

C H A R L I E ' S