



BANNATYNE CHARLTON HOUSE

A LA CARTE MENU

A La Carte

2 Courses £30 - 3 Courses £35

Starter

Sweet pea soup with goats cheese tortellini

Artichoke velouté with foie gras (Ve,Pwg)

Ricotta gnocchi with peas & feves

Scallops, asparagus & lemongrass butter (Pwg) (Supplement £2.50)

Sweet and sour chicken thighs with pak choi salad (Pwg)

White chocolate, cockle and crab linguini with sorrel and nutmeg

Crab, sweetcorn and coriander spring rolls with harissa mayonnaise and rocket salad (Pwg)

Slow braised ox-cheek, beef fat king mushroom and watercress puree (Pwg)

Main Course

Beef fillet with pea risotto tempura snails and wild mushroom duxelles

Pan seared turbot with spring greens, pesto tagliatelle and tomato jus

Roasted plaice with a lemon and wild garlic crust, seasoned spinach, buttered brown shrimps, lyonnais jersey royals

Yuzu marinade sea trout with a jersey royal, samphire, purple sprouting broccoli salad dressed with ponzu and squid ink tapioca cracker (Pwg)

Herb crusted rack lamb with confit lamb neck bon bon and buttered lamb sweetbreads with cardamom and lemon pomme purée (Supplement £4.50)

Roasted wood pigeon with puy lentil cassoulet and herb dumplings

Charred asparagus, courgette, red pepper and manouri salad with a basil vinaigrette (Ve, Pwg)

Portobello mushrooms, seasonal vegetables, pearl barley wrapped in filo pastry (V, Ve, Pwg)

PWG = Produced without gluten **Ve** = Vegetarian **V** = Vegan

Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please note a discretionary service charge of 12.5% will be added to your bill. 100% of our Service Charge will go to our staff. Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one