



# M E N U

## Nibbles

Deep Fried Salt & Pepper Squid Rings, Garlic Aioli	£5.00
Selection of Belazu Olives (V) (Pwg)	£5.00
Scotch Egg, Piccalilli	£5.00
Hummus, Breadsticks (V)	£5.00

## Starters

Almond, Orange, Szechuan Pepper, Crusted Goats Cheese, Beetroot & Radish Relish	£7.00
Charlton House British Charcuterie, Draycott Blue Cheese Salami, Cold Smoked Mutton Chorizo Salami, Oxsprings Air Dried Ham, Cornish Coppa, Balsamic Pickled Onions, Cornichons, Caper Berries	£9.00
Chicken Terrine, Sourdough Croûte, Spiced Gooseberry Chutney	£7.50
Cornish Mussels, Bath Blue Cheese, Leeks, Pear Cider, Sourdough Croûte	£7.50
Beetroot Cured Salmon, Pickled Beetroots, Celeriac Rémoulade	£7.00
Roasted Squash & Rosemary Soup, Toasted Sunflower Seeds, Parmesan Tuille (V)	£6.50

## Grill

32-Day Aged Sirloin Steak (230g) 8oz	£24.00 (*£5.00)
32-Day Aged Fillet Steak (230g) 8oz	£28.00 (*£8.00)
32-Day Aged Ribeye Steak (230g) 8oz	£23.00 (*£5.00)

(Steaks, Served With Triple Cooked Chips, Roasted Field Mushroom, Watercress)

The Charlton House Burger, Smoked Streaky Bacon, Mozzarella, Cheddar, Baby Gem Lettuce, Tomato, Red Onion, Burger Sauce, Triple Cooked Chips	£12.50
Falafel Burger, Halloumi, Mint Yoghurt, Tomato, Red Onion, Baby Gem Lettuce	£10.50

## Sauces and Butters (£2.00 each)

Diane Sauce - Peppercorn Sauce - Dorset Blue Vinny Sauce - Red Wine Sauce - Garlic & Parsley Butter

## Sides (£3.00 each)

Triple Cooked Chips - Skin on Fries - Sweet Potato Fries - Charlotte Potatoes - Seasonal Leaf Salad - Tender Stem Broccoli, Chilli & Almonds - Curly Kale, Chilli (Pwg)

(Pwg - Produced without gluten)

Specific allergens information is held centrally on all our menu products & can be provided on request from our trained staff. 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.

*Maxima*

staff.



# M E N U

## Mains

Roast Pork Belly, Mustard Mashed Potato, Pork Cider Sauce, Creamed Savoy Cabbage, Red Wine Jus	£14.00
Sea Bass Peruvian Flavours, Baby Vegetables, Saffron Mussels, Lobster Broth, Olives And Capers	£14.00
Leek & Kale Filo Pie, Pistachios, Blue Cheese, Herb Sauce, Tender Stem, Broccoli And New Potatoes (V)	£12.50
Partridge, Caramelized Pear, Fennel & Mushroom Stuffing, Game Chips, Braised Leeks, Madeira Jus	£16.00
Braised Shin Of Beef, Roasted Marrow Bone, Pomme Puree, Glazed Carrots, Horseradish Dumpling, Parsnip Crisps	£18.00
Pan Roasted Creedy Carver Duck Breast, Parsnip Purée, Choucroute, Cranberry, Port And Orange Jus	£14.00
Shallot Tarte Tatin, Tomato Compote, Balsamic Glaze, Herb Gnocchi, Spinach, Shallot Dressing (V)	£12.50
Herb Crusted Cod Loin, Confit Saffron Potatoes, Wilted Spinach, Lemon Butter Sauce, Watercress	£14.50

## Sides (£3.00 each)

Triple Cooked Chips - Skin on Fries - Sweet Potato Fries - Charlotte Potatoes - Seasonal Leaf Salad -  
Tender Stem Broccoli, Chilli & Almonds - Curly Kale, Chilli (Pwg)

## Desserts

Mascarpone Cheesecake, Burnt White Chocolate, Raspberries, Crème Fraîche Ice Cream, Praline (V)	£7.00
Passion Fruit Meringue Tart, Mango Sorbet, Honeycomb (V)	£7.00
Twice Baked Sticky Toffee Pudding, Vanilla Ice Cream (V)	£7.00
Chocolate Fondant, Salted Caramel Centre, Pistachio Ice Cream, Chocolate Tuile (V)	£7.00
Lemon Posset, Fennel and Almond Biscotti (V)	£7.00

## Cheese

Some Of The Finest Local Cheeses, Selection Of Five, Wafer Biscuits, Bay Tree Chutneys (V)	£8.50
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