

CHARLTON HOUSE

EVENING MENU

TO START

Soup de Jour homemade sourdough pb df gf*	9
Seared Scallops pea puree black pudding crumble gf*	12
Pigeon Breast wild mushroom bean ragu gf df	12
Caramelized Onion Tart beetroot textures whipped goats cheese	10.5
Spring Rolls asian salad soy dressing df	9

FOR THE TABLE

Handcrafted Sourdough	4.5
Kalamata Olives	3.5
Toasted Focaccia	4.2

TO FOLLOW

Ox Tail mash potato silverskin onion jus greens crispy onions gf df*	26
Monkfish Tails nori prosciutto potato cake cockles curried sauce gf df	27.5
Confit Duck Leg dauphinoise potato winter greens plum gel port jus gf	26
Miso Glazed Aubergine Steak heritage carrots wild mushrooms pb gf df	19.5
Pork Tenderloin apple textures celeriac fondant cider jus gf df	22.5
Wild Mushroom Risotto porcini mushroom mixed wild mushrooms gf pb*	19.5

EXTRAS

FRIES

sea salt smoked paprika	4.5
truffle oil parmesan	7

GREENS

tenderstem parmesan df*	5.5
baby gem parmesan	5.5

TO FINISH

Chocolate Tart hazelnut praline n	12.5
Tiramisu espresso brandy cream	9.5
White Chocolate Parfait strawberry wasabis coulis gf	12.5
Apple Tarte Aux Pomme apple slices whiskey marmalade ice cream df*	9.5
Local Cheese Selection quince jelly cheese crackers gf*	12
Ice Cream & Sorbet Selection ask your server gf df* pb*	

Key to Allergens

df dairy free

df* dairy free optional

n contains nuts

gf gluten free

gf* gluten free optional

pb plant-based

pb* plant-based optional

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.



CHARLTON HOUSE

RESTAURANT

SUNDAY LUNCH MENU

TO START

Soupe du Jour | micro herbs | butter | sourdough **gf*** **pb***

Beetroot Tart | goats cheese

Ham Hock Terrine | pea | piccalilli **df**

King Prawn | chili butter | asian salad

TO FOLLOW

Top Rump **gf*** **df***

Chicken Supreme **gf*** **df***

Torched Mackerel | pickled fennel | potato cake

Chef's Choice Nut Roast **gf** **df*** **n** **pb**

Vegetarian Lentil Wellington **pb** **gf**

roasted potatoes | roasted parsnips
roasted carrots | yorkshire pudding
seasonal greens | gravy

Charlton Burger | chips **gf***

Vegetarian Burger | chips **pb** **gf***

EXTRAS

FRIES

sea salt | smoked paprika 4.5
truffle oil | parmesan 7

GREENS

tenderstem | parmesan 5.5
cauliflower cheese 4.0

TO FINISH

Chocolate tart | Hazelnut

Coffee choux bun

Local Cheese Selection | quince jelly | cheese crackers **gf***

Ice Cream & Sorbet Selection | ask your server **gf** **df*** **pb***

2 COURSES

22.80

3 COURSES

29

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CHARLTON HOUSE

DAYTIME MENU

TO START

Soup de Jour homemade sourdough pb df gf*	9
Seared Scallops pea pureé black pudding crumble gf*	12
Pigeon Breast wild mushroom bean ragu gf df	12
Caramelized Onion Tart beetroot textures whipped goats cheese	10.5
Spring Rolls asian salad soy dressing df	9

TO FOLLOW

Ox Tail mash potato silverskin onion jus greens crispy onions gf df*	26
Monkfish Tails nori prosciutto potato cake cockles curried sauce gf df	27.5
Miso Glazed Aubergine Steak heritage carrots wild mushrooms pb gf df	19.5
Wild Mushroom Risotto porcini mushroom mixed wild mushrooms gf pb*	19.5

EXTRAS

FRIES		GREENS	
sea salt smoked paprika	4.5	tenderstem parmesan df*	5.5
truffle oil parmesan	7	baby gem parmesan	5.5

CLASSIC CREAM TEA

Per person 9

AFTERNOON TEA

Per person 25
with Prosecco 32
with Champagne 36

SANDWICHES	SCONES	PATISSERIE
mature cheddar and chutney	freshly baked fruited scone	macaron
cucumber and cream cheese	with local jam and clotted cream	white chocolate mousse
smoked salmon and dill		treacle tartlet
gammon ham and mustard		chocolate profiteroles
		opera slice

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