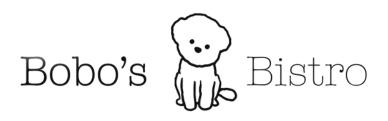
Welcome

Montigo Resorts, Somerset | at Charlton House

Whether you're starting your day with a delightful breakfast, enjoying a leisurely lunch, indulging in afternoon tea, or winding down with an exquisite dinner, we invite you to savour the international flavours of Charlton House Restaurant & Bobo's Bistro.

Let the rich aromas & warm ambience transport you to a world of culinary delight.

Bon Appétit!



FRESH BAKES 4.5

Freshly Baked Croissant

Strawberry jam, butter

Pain au Chocolat

Croissant with chocolate

All Butter Flapjacks

Seasonal dried fruit, mixed seeds

Muffin of the Day

Please enquire with your server

ALL-DAY BRUNCH 15

Eggs Benedict

Toasted sourdough, poached free range egg, wood-smoked Canadian-style bacon, seasonal leaves, hollandaise sauce

Eggs Florentine

Toasted sourdough, poached free range egg, wilted spinach, hollandaise sauce

Eggs Royale

Toasted sourdough, poached free range egg, coldsmoked Severn & Wye salmon, hollandaise sauce

Belgian Waffles

Fresh fruit, compote or syrup

HOUSE SALADS 15

Protein Boost Salad GF

Lean seared beef, tenderstem broccoli

Nourish Bowl VE. DE

Quinoa base, spinach, broccoli, seeds

Mineral Rich Salad GF,N

Goat's cheese, chopped walnuts, figs

Sticky Duck Bowl N

Sticky duck, toasted sesame, cashews

Classic Caesar Salad

Roast chicken, parmesan, anchovies

BISTRO CLASSICS 15

The Charlton Burger GF*

Cheddar cheese, crispy bacon

Vegan Burger VE, GF*

Vegan pesto, mozzarella

Minute-Steak Ciabatta

Mustard leaves, onion marmalade

Braised Chicken Ciabatta

Tarragon-infused mayonnaise

Bacon & Brie Ciabatta

Tart cranberry sauce

SNACKS & SIDES

Classic Fries 5

Truffle Fries 7

Sourdough 6

Parmesan

Olive oil

Monday to Sunday 11:00 - 16:45



CONTINENTAL BREAKFAST 14

Selection of pastries, sweet muffins, cereal, yogurt & fruit

FULL COOKED BREAKFAST INCLUSIVE OF CONTINENTAL SELECTION 18

Charlton House English Breakfast

Free range poached, fried, scrambled or boiled egg, back bacon, traditional pork sausage, Stornoway black pudding, grilled tomato, roasted flat field mushrooms, baked beans, hash brown

Charlton House Vegetarian Breakfast

Free range poached, fried, scrambled or boiled egg, vegetarian sausage, grilled tomato, roasted flat field mushroom, baked beans, hash brown

Eggs Benedict

Toasted sourdough, poached free range egg, Wiltshire ham, hollandaise sauce

Eggs Royale

Toasted sourdough, poached free range egg, cold-smoked Severn & Wye salmon, hollandaise sauce

Eggs Florentine

Toasted sourdough, poached free-range egg, wilted spinach, seasonal leaves, hollandaise sauce

American Waffles

Mixed fruit, icing sugar, maple syrup

Poached Egg & Avocado
On Toasted Sourdough

Grilled tomato

Scottish Porridge Oats

Milk or water, honey, granola

HOT DRINKS

Breakfast Tea

Fruit or Herbal Tea

Filter Coffee

Monday to Friday 07:00 - 09:45 Saturday & Sunday 08:00 - 10:45

Tunch & Dinner

STARTERS

Soup Of The Day	12	Tempura Veggies _{GFDFVG}	
Toasted Sourdough - Please ask your server for details		Vegan Mint Rita & Chilli Curls	12
Pan Seared Scallops Beer-Based Asian Fritters, Carrot & Ginger	14	Charcuterie Board Olives, Mixed Leaf Salad & Crunchy Breadstick	
Puree, Coriander Crest			
Tarragon Gnocchi	12	Spiced Marinated Pork Belly	14
Jerusalem Artichokes, Wild Mushroom Crisp		Pomme Purée & Pickled Red Onion	

SIDE DISHES

Triple-Cooked Chips	5.5	Garlic Prawns	6.5
Red Wine Jus	3.5	Truffle Parmesan Triple-Cooked Chips	7
Peppercorn Sauce	3.5	Root Vegetable Dauphinoise	5

Monday to Saturday 12:00 - 16:45 & 18:00 - 20:45

MAINS

Pan-Roasted Creedy Carver Duck Breast	30	Sri Lankan Spicy Marinated Lamb		
Confit Leg Bon Bon, Braised Red Cabbage Puree, Seasonal Greens & Blackberry Jus (£5 Supplement)		with Pea & Mint Purée & Sweet Potato Mash (£5 Supplement)	32	
Pan-Seared Cod Loin, Cod & Chorizo Croquettes	32	Tarragon Gnocchi Jerusalem Artichokes & Wild Mushrooms	19	
Confit King Oyster Mushroom, Cauliflower Puree & Cavolo Nero (£5 Supplement)		Coconut & Rice Flavour Fritters GF/DF/VG Veggie-Stuffed Chilli & Curry Sauce	20	
Ceylon Jaffna Goat Curry Basmati Rice, Kale, Sambol & Mango Chutney	25	10oz, 28-Day Aged Rib Eye Steak	39	
Slow Roasted Pork Belly Celeriac and Apple Rémoulade	25	Roasted Tomato, Field Mushroom, Watercress & Triple-Cooked Chips (£10 Supplement)		
Root Vegetable Dauphinoise, Kale, Crisp Crackling & Cider Jus		80z Sirloin Steak Roasted Tomato, Field Mushroom & Watercress	36	
Butternut Squash Risotto With Truffle Cream	25	with Triple-Cooked Chips (£8 Supplement)		

DESSERTS

Lemon & Ginger Eton Mess	9		
		Sri Lankan Coconut Custard	9
Poached Pear, Creme Patissiere & Candied Pecans	9	Affogato	9
Crème Brûlée, Winter Berries & Shortbread GF	9	Turmeric Latte	5
Vegan Pannacotta, Berry Gel & Crumble	0	Cheese Selection	14

Monday to Saturday 12:00 - 16:45 & 18:00 - 20:45

CHARLTON HOUSE

RESTAURANT

Tunday Roast

Pan-Seared Scallops

Beer-Based Asian Fritters, Carrot &

Ginger Puree, Coriander Crest

14

STARTERS

Soup Of The Day

Toasted Sourdough - Please ask your server of the day for details

12

Spiced Marinated Pork Belly Pomme Purée & Pickled Red Onion	14			Tarragon Gnocchi Jerusalem Artichokes, Wild Mushroom Crisp	12
		MAINS			
Mixed Roast (Pork & Beef)	30	Roast Beef	25	Vegetarian Roast	22
Pork Roast	25	Chicken Roast	22	Nut Roast	21
	•	y roast potatoes, seasonal greens, c red cabbage, Yorkshire pudding an		•	
		EXTRAS			
Cauliflower Cheese	6.5			Roast Potatoes	5
		BURGERS			
The Charlton Burger Cheddar cheese, crispy bacon	15			Vegetarian Burger VE, Option Vegan pesto, cheddar GF*	15
		EXTRAS			
Classic Fries	5	Cheese On Fries	6	Truffle Fries Parmesan	7
		DESSERTS			
Lemon & Ginger Eton Mess	9	Poached Pear, Crème Pâtissière & Candied Pecans	9	Crème Brûlée, Winter Berries & Shortbread	9
Vegan Pannacotta, Berry Gel & Crumble	9			Cheese Selection	14

Served 12:00- 16:45

Mernoon Tea

SANDWICHES

Chicken & Tarragon Mayo Slider

Cucumber & Cream Cheese Sandwich

Cheddar & Chutney Sandwich

Smoked Salmon & Sour Cream Slider

SCONES

Plain Scone & Fruit Scone
Strawberry Jam & Clotted Cream

SWEET TREATS

Pistachio Macaroon

Mango Mousse

White Chocolate & Raspberry Eclair

Chocolate Tartlet

Black Forest Shell

A SELECTION OF TEAS FROM CHARTLEYS

English Breakfast, Earl Grey, Green, Peppermint Tea

Organic Summer Berry Infusion, Organic Chamomile, Honey & Vanilla Infusion Tea

25 PER PERSON

WITH A GLASS OF PROSECCO 33

WITH A GLASS OF CHAMPAGNE 40.50

Monday to Sunday 12:30-16:00



MAINS

Burger & Chips GF*

Tomato Linguine PB

Mac 'n' Cheese

Chicken Goujons, Chips & Peas

DESSERT

Single Scoop of Ice-Cream

Strawberry, Chocolate or Vanilla

2 COURSES 12

Available to children 12 years & under

Monday to Sunday 12:00-16:45