

CHARLTON HOUSE
RESTAURANT

Sunday Roast

STARTERS

Beetroot tartare 10

Rye bread, beetroot crisp, coral tuile, baby beetroot (V/GF)

Beef Shin croquettes 13

Slow-cooked beef shin croquettes, Pomme pure served with a rich red wine jus

Cream of mushroom soup 10

Served with toasted sourdough (Veg)

Herb-poached prawn tian 12

crunchy cracker crumb base, lifted with gochujang chilli, dill, lemon and spinach, finished with a crisp Parmesan tuile

MAINS

Mixed Roast (Pork & Beef) 30

Roast Beef 25

Vegetarian Roast 22

Pork Roast 25

Chicken Roast 22

Nut Roast 21

All Roast include crispy roast potatoes, seasonal greens, carrots, honey roasted parsnips, braised red cabbage, Yorkshire pudding and red wine gravy

EXTRAS

Cauliflower Cheese 6.5

Roast Potatoes 5

Classic Fries 5

Cheese on Fries 6

Truffle Fries (Parmesan) 7

DESSERTS

Chocolate Délice 9

Honey-glazed cherry, berry gel, salted caramel ice cream (V, GF)

Poached Pear 9

Candied pecans (V, GF)

Banoffee Choux Bun 9

Crumble, vanilla ice cream (V)

Cheese Selection 13

Somerset Brie, cheddar, Bath Blue, goat's cheese, celery, grapes and artisan biscuits