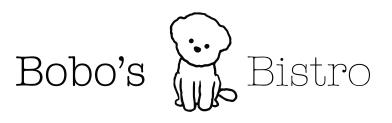


Montigo Resorts, Somerset | at Charlton House

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

HOUSE SALADS 12

Protein Boost Salad GF Lean seared beef, tender seasonal greens

Nourish Bowl VE, DF 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

ALL-DAY BRUNCH 12

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, seasonal leaves, hollandaise sauce

Eggs Royale

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

Belgian Waffles

Fresh fruit, compote or syrup

BISTRO CLASSICS 12

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
Paprika

Truffle Fries 5
Parmesan

Sourdough 6 Olive oil

Monday to Sunday 11:00 - 17:00



18

CONTINENTAL BREAKFAST 13

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

FULL COOKED BREAKFAST INCLUSIVE OF CONTINENTAL SELECTION

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 Florentine

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

Eggs Royale

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

American Waffles

Mixed fruit, icing sugar

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



STARTERS

Soup of the Day V, VE, GF*
Toasted sourdough

Chilli & Garlic King Prawns
Ciabatta croute, scallions

Tandoori Monkfish Tail GF Mango yoghurt, crispy nori

Pressed Braised Ox Cheek GF Celeriac puree, pickled carrot

Burrata with Maple Glazed Fig GF, V Maple-glazed figs, toasted pumpkin seeds, heritage tomato, chimichurri

> Asian Steak Tartar GF Cured egg yolk, pickled radish, parmesan

Beetroot Cured Salmon GF*, DF* Horseradish, toasted rye

Lamb Croquette Seasoned potatoes, minced lamb, rich Asian flavours

2 COURSES 42 | 3 COURSES 52

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

MAINS

80z, 28-days Aged Ribeye Steak GF, DF* (£10 Supplement) Vine tomatoes, field mushrooms, charred baby gem lettuce, chips, peppercorn sauce

Cider-braised Pork Belly GF, DF* Soft polenta, Chantenay carrots, crispy cavolo nero, red wine reduction

Pan-seared Hake GF, DF* Salsify, pickled kumquat, charred radicchio & almonds

Wild Mushroom Risotto GF, VE*, V
Aromatic truffle oil

Seafood Linguini GF*, DF* Tomato, chilli & rocket salad

Heritage Sri Lankan Chicken Curry GF Basmati rice, tangy pickles, curry sauce

DESSERTS

Treacle Tart v
Ginger beer sorbet, clotted cream, yuzu

Chocolate Delice
Honeycomb, caramel miso ice-cream

Rum Baba Banana fritter, cinnamon ice-cream, honey **Seasonal Eton Mess** GF, DF*, V Fruits, chantilly, meringue, sorbet

Mango Mousse GF Mango sorbet, pineapple crisp, passion fruit syrup

Ice-cream or Sorbet Selection GF, V, DF*

ADDITIONAL COURSE

Local Cheese Selection GF*, V Membrillo, chutney, celery, grapes, crackers



STARTERS

King Prawns GF Chilli butter, toasted ciabatta

Sticky Duck GF*, DF Cashew, cucumber, pomegranate, leaves Soup of the Day GF, DF Sourdough

Burrata GF Maple-glazed figs, toasted pumpkin seeds, heritage tomato, chimichurri

MAINS

Roast Beef Loin GF*, DF* Seasonal vegetables, Yorkshire pudding, jus

> Roast Pork Loin GF, DF Seasonal vegetables

Butternut Squash V, VE Puy lentils wellington, seasonal vegetables

Panfried Hake GF, DF* Salsify, pickled kumquat, charred radicchio

ADDITIONAL SIDES

Truffle Fries £5 Classic Fries £4.5 Seasonal Greens £4.5

DESSERTS

Eton Mess GF Fruits, chantilly, meringue, sorbet Banana Fritter Cinnamon ice-cream, rum & raisin syrup

Selection of Ice cream / Sorbet Selection of Cheeses GF*

TWO COURSES 32 | THREE COURSES 38

Served 12:00 - 17:00



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 Chamomilé, 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

Kids

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