



CHARLTON HUNT

FRIDAY 6 JUNE 2025

AMUSE BOUCHE

Savoury doughnut, whipped feta, tomato chilli jam

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STARTERS

Pressed smoked chicken terrine, oyster mushroom, pickled mushroom, black garlic ketchup,
sourdough croûte

Charred English asparagus, crispy truffled egg yolk, tomato watercress,
aged Parmesan shavings (v)

Porcini mushroom custard tart, pickled enoki mushroom, candied celeriac, date ketchup,
baked potato skin crumb (v)

Green and yellow courgette cannoli, whipped cheese, pickled cherry tomato,
gazpacho vinaigrette, basil oil (vg)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

MAIN COURSES

Roasted lamb rump, aubergine and pulled lamb shoulder bonbon, Parisienne sweet potato,
stuffed piquillo pepper, tender stem broccoli

Cornfed chicken, mushroom and tarragon mousse, buttered mashed potato, smoked bacon,
baby onions, spring vegetable tart

Pan seared seabass, trout and dill sausage, charred cucumber, tomato confit, samphire,
cauliflower purée, fish cream

Roasted celeriac steak, balsamic roasted beetroot, red quinoa, pyramid broccoli, edamame beans,
truffle celeriac purée (vg)

PUDDINGS

Caramelised lemon tart, raspberry compôte, vanilla crème fraîche

Dark chocolate mousse, toffee orange, candied orange zest, Grand Marnier syrup

Tiramisu finger, coffee anglaise, amaretti biscuit crumb, amaretti shot (vg)

CHEESE COURSE

Goodwood Estate cheese, Charlton, Levin Down, Molecomb Blue cheese,
water biscuits, grapes, fruit chutney



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