



CHARLTON
HUNT

FRIDAY 20 JUNE 2025

AMUSE BOUCHE

Thai scented crab and potato cake, mango and basil gel

Thai scented new potato cake, mango and basil gel (vg)

STARTERS

Hot smoked chalk stream trout roulade, cucumber and dill jelly, shredded fennel,
preserved lemon, lemon crème fraîche

Burrata, marinated Nutbourne tomato, charred cucumber, frisée, micro basil, capers, basil oil (v)

Jersey royal, asparagus and whipped cheese press, pea, asparagus and pea shoot salad, yuzu gel,
pea tuille (v)

Roasted Charentais melon, basil gazpacho, coconut granola, curry scented rapeseed 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

Five spiced pork belly, turnip and potato boulangère, glazed Roscoff onions, black cabbage,
burnt apple purée, cider sauce

Pressed beef shin, Pease pudding, garlic and thyme fondant, baby onions, smoked bacon,
tender stem broccoli, carrot ketchup

Pan roasted sea bream, lightly curried haddock chowder, potato samosa, lemon and coriander oil

Ratatouille and feta strudel, potato pearls, cured Nutbourne cherry tomato,
charred baby courgette, romesco sauce (vg)

PUDDINGS

Iced tiramisu parfait, coffee gel, mascarpone ice cream, chocolate crumb

Baked vanilla cheesecake, marinated strawberries, strawberry balsamic gel, meringue cream

Raspberry and white chocolate cannelloni, raspberry sponge, coulis, ginger crumb (vg)

CHEESE COURSE

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



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