



DINNER MENU

STARTER

Build your own bruschetta:
Isle of Wight tomatoes, burrata & pesto, anchovies
& rocket with rosemary sourdough focaccia

MAINS

Lamb a la cruz

Slow roasted chicken

Hot smoked Chalk stream trout, lemon & dill brine

SIDES & SAUCES

Charred tenderstem broccoli, miso hispi cabbage
& fine beans, Asian infused dressing, sesame seeds

Chappa potatoes, Chantenay carrots & glazed
beetroot

Classic chimichurri
Saffron & roasted garlic mayonnaise with chives

DESSERTS

Wood fired pineapple, lime creme
Eton mess

DRINKS

Champagne

Krone Borealis Vintage Brut

Rosé

Le Bijou Rosé De Sophie Valrose Coteaux De Béziers

Red

Finca Carelio

Sassy Organic Cider

Gin & Tonic

NON-ALCOHOLIC

CleanCo & Tonic

Lucky Saint 0% Beer

MOMO Kombucha

San Pellegrino



CHARLIE & ROSE

31.08.24