



CHARLTON
HUNT

SUNDAY 30 AUGUST 2026

AMUSE BOUCHE

Broad bean, pea and mint croquette, dill yoghurt (ve)

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STARTERS

Beetroot tart, pickled red grapes, crumbled feta cheese, beetroot balsamic glaze
beetroot dust (ve)

Terrine of venison, prunes, green peppercorns, pickled mushrooms
spiced pear and elderberry chutney, toasted brioche

Sweet baby pea bavarois, mint jelly, pea shoot pesto, baby potato crisps, parmesan twist

Seared sashimi tuna, yuzu and orange ponzu dressing, pickled radish, English wasabi
lotus root crisp, edible flowers



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

Plant based shepherd's pie, spiced carrot puree, peas and beans, gravy, pea shoots (ve)

Roasted cornfed chicken, onion and thyme tart, corn cream, pickled mushrooms
tenderstem broccoli, sherry sauce

Smoked and roast venison, salt baked beetroot, spiced beetroot puree, creamed barley
hispi cabbage, port sauce

Pan roast fillet of plaice, parsley mousse, parsley mash, glazed carrot puree
broad bean croquette, peas, champagne butter sauce

PUDDINGS

Dark chocolate and pink grapefruit tart, coffee ganache, cardamon Chantilly

Lemon tart, fresh raspberries, raspberry and vanilla sauce, sherbet

Strawberry crème brûlée mousse, fresh strawberries, strawberry gel, biscuit crumb

Charlton Cheddar, Levin Down, Molecomb Blue, St Roche
water biscuits, grapes, fruit chutney

AFTERNOON SWEET TREAT

Warm fruit scone, strawberry preserve, clotted cream

Selection of sweet treats



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