



CHARLTON
HUNT

WEDNESDAY 23 SEPTEMBER 2026

AMUSE BOUCHE

Curried pumpkin falafel, banana skin chutney (ve)

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STARTERS

Crispy tofu and avocado cocktail, baby gem, soused cherry tomatoes
chipotle mayonnaise (ve)

Smoked quail scotch egg, cauliflower and apple puree, pickled onion shards, diced potato
sherry vinaigrette

Warm king crab tart, apple and cucumber slaw, lemon and rapeseed aioli
lemon balm, edible flowers

Fairy mushroom croquette, watercress puree, pickled king oyster mushroom
tarragon mayonnaise



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

Crispy cauliflower steak, caramelised cauliflower puree, pomegranate cous cous
crispy kale, lemon oil (ve)

Maple roast duck breast, quince and parsnip puree, heritage baby carrots, rainbow chard
duck and cherry sauce

Roasted rump of lamb, smoked aubergine puree, boulangère potato terrine
roast pepper and tomato tart, baby courgettes, rosemary gravy

Pan roast brill, mussel chowder, squid ink gnocchi, samphire, crispy kale, rapeseed oil

PUDDINGS

Sticky banana and toffee pudding, toffee sauce, vanilla ice cream

Orange and cardamom panna cotta, chocolate soil, candied zest, chocolate tuille

Blackberry and honeycomb pebble, blackberry coulis, blackberries

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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