



CHARLTON
HUNT

SUNDAY 7 JUNE 2026

AMUSE BOUCHE

Vegan smoked trout, potato rosti, lemon and chive cream (ve)

Smoked trout, potato rosti, lemon and chive cream

STARTERS

Tart fines of salt baked beetroot, pickled red grapes, crumbled feta
beetroot glaze and powder (ve)

Pressed ham hock, piccalilli, pea puree, compressed rhubarb, brioche

Charred asparagus, broad bean, houmous, watercress pesto, crispy egg yolk, parmesan crisp

Smoked Chalk-stream trout roulade, fresh herb ricotta, pickled fennel, radish
baby peas, lemon emulsion



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

Salt baked celeriac steak, miso glaze, spinach mash, sauteed wild mushrooms
pesto cream sauce (ve)

Roast rump of lamb, minted pea puree, broad bean bon bon, boulangère potato cake
glazed carrots and turnips

Tarragon roast cornfed chicken, onion and thyme tart, potato fondant, corn cream
picked mushrooms, tenderstem broccoli

Pan seared sea bass, spiced carrot puree, sweet potato pearls, samphire, baby peas
saffron and champagne sauce

PUDDINGS

Orange curd tart, candied zest, Chantilly cream, orange and fennel tuille, orange syrup

Saint Clements mousse, orange scented custard, clementine gel, sherbet

Chocolate and caramel jewel, caramel sauce, honeycomb, chocolate tuille

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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