



CHARLTON HUNT

FRIDAY 22 AUGUST 2025

AMUSE BOUCHE

Beetroot marinated chalk stream trout, blini, beetroot, horseradish gel

Pressed marinated melon, blini, beetroot, horseradish gel (vg)

STARTERS

Handpicked crab arancini, chilli, lime, ginger, frisse heart, bisque sauce,
lemon scented rapeseed oil

Smoked chorizo scotch egg, piquillo pepper jam, baby peas, mizuna leaves

Charred broccoli, houmous, toasted corn, feta, frisée, pickled carrot, bread crouton (v)

Pressed watermelon, edamame beans, English wasabi mayonnaise, soy, lime, chilli, ginger,
sesame oil, micro coriander, tapioca crisp (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

Herb stuffed cornfed chicken, sweetcorn purée, pickled girole, peas, smoked bacon jam,
aged sherry sauce

Roast lamb chump, confit garlic, oven dried cherry tomato, roasted artichoke, shallot purée,
grilled courgette, thyme sauce

Pan seared cod fillet, braised green lentils, roasted roots, potato purée, red wine reduction

Barbequed king oyster mushroom, black bean cassoulet, kimchi, black garlic emulsion (vg)

PUDDINGS

Light chocolate tart, roasted pear, honeycomb, pear liqueur gel

Chilled strawberry minestrone, fruit confetti, vanilla brûlée, raspberry tuille biscuit

Lemon and elderflower tart, meringue pearls, lemon syrup (vg)

CHEESE COURSE

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



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