



CHARLTON
HUNT

SUNDAY 11 OCTOBER 2026

AMUSE BOUCHE

Curried pumpkin falafel, banana skin chutney (ve)

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STARTERS

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

Shredded aromatic duck, spiced beetroot marmalade, frisee lettuce hearts, sourdough croutons

Smoked Chalk stream trout and cream cheese roulade, pressed cucumber and watermelon salsa
pumpernickel, citrus dressing, dill oil

Warm porcini mushroom tart, watercress pesto, pickled mushrooms, 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

Butternut squash, spinach and feta Wellington, spiced squash puree, potato fondant, tenderstem tomato fondue (ve)

Roasted rump of lamb, pulled shoulder, boulangère potato terrine, smoked aubergine puree baby courgettes, roast cherry and tomato tart

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

Pan roast seabass fillet, mussel chowder, beetroot gnocchi, samphire, crispy kale, rapeseed oil

PUDDINGS

Sticky toffee pudding, toffee sauce, date and orange marmalade, Karak tea ice cream

Honeycomb panna cotta, caramelised banana, chocolate and banana crumb

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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