

# CHARLTON HUNT

REFINED DINING

## AMUSE BOUCHE

SALT COD BRANDADE  
with escabeche of carrot and peppers

## STARTERS

CHILLED SUMMER GAZPACHO  
compressed cucumber and toasted croutons

CAESAR SALAD OF  
BABY GEM LETTUCE  
Spanish anchovies, herb croutons  
and aged Parmesan

BALLOTINE OF CORN-FED CHICKEN  
dried apricots, confit shallots  
with fermented radish and port reduction

*RHUBARB'S* TUNA NIÇOISE SALAD  
seared tuna loin, French beans, sun-dried tomatoes,  
Kalamata olives, soft boiled quail's egg  
and extra virgin olive oil

## MAIN COURSES

SLOW-BRAISED BELLY OF GOODWOOD ESTATE PORK  
IN HONEY AND SOY  
curried cauliflower, grelot onions and buttered carrots

PAVE OF 28 DAY AGED SIRLOIN OF BEEF  
dauphinoise potato, glazed baby carrots  
and horseradish sauce

FILLET OF LOCH DUART SALMON  
chive crushed potato, brown shrimp and sauce Lie de Vin

HOMEMADE PAPPARDELLE PASTA  
wild mushrooms, charred broccoli and pea shoots