Dining Menu Charlie's



Starters

Crispy Duck Pancakes with spring onion, cucumber & hoisin sauce £12.00 Brie Wedges with port & cranberry compote £7.50 Garlic Mushroom Gratin topped with green thunder cheese, with toasted ciabatta £7.50 Caprese Salad with vegan mozzarella, drizzled with balsamic glaze £7.50 Chicken, Duck, Cherry & Pork Terrine on a bed of dressed leaves £8.00 Pan Fried Fresh Scallops with crispy pancetta & salad £12.00

Mains

8oz Fillet Steak with Yorkshire pudding, Chantenay baby carrots, sugar snap peas, rosemary roast new potatoes plus red wine, mushroom & onion jus (cooked no further than medium) £34.00 10oz Sirloin with pan fried crevette, cherry tomatoes, mushrooms & triple cooked chips £30.00 Pork Medallions in Madeira cream sauce on mashed potatoes with seasonal vegetables £20.00 Chicken Parmigiana on crushed new potatoes with side salad £18.00 Cheesy Smash Burger topped with BBQ pulled pork, with triple cooked chips & side salad £16.00 Courgette, Carrot & Leek Tagliatelle in spicy tomato sauce £16.00 Vegan Turmeric Tofu Skewers on bed of salad with coconut raita & chips £16.00 Pan Fried Trout Fillets topped with chilli & lemongrass butter, with seasonal vegetables £22.00

Ask your server for the Fish Special of the Day

Sides

Coleslaw £3.50 Side Salad £3.50 Garlic Bread £4.00 Cheesy Garlic Bread £4.50 Garlic Potatoes £4.50 Onion Rings £5.00

Upgrades

All £2.00

Sweet Potato Fries Triple Cooked Chips **New Potatoes** Garlic Potatoes

Desserts

All £7.75

Cheesecake of the Day with cream Strawberry Meringue with cream Chocolate Brownie with ice cream **Gluten Free Brownie** Sticky Toffee Pudding with ice cream Crème Brûlée with shortbread

Ice Creams Scoops Vanilla 1 scoop **£3.00** Strawberry 2 scoops **£4.50** Chocolate 3 scoops **£5.00**

Mint Chocolate Dairy Free Vanilla

Please ask your server for any allergen information or specific dietary requirements