

EST.  
**CHARLOTTE'S PLACE**  
1984

**Lunch**

Monday to Friday . 2 Courses £22.50 . 3 Courses £27.50

Saturday & Sunday . 2 Courses £27.50 . 3 Courses £32.50

**Early Diner Offer**

3 Courses & Aperitif £32.50

*5.30pm, 6pm, 6.30pm or 7pm tables allocated 1 hour 45 minutes from booking time.*

*Order to be with our kitchen within 10 minutes of booking time.*

*Please feel free to arrive early should you wish to allow yourself more time at the table.*

**Dinner**

Monday to Sunday . 2 Courses £32.50 . 3 Courses £38.50

**Filtered Water**

*As part of our commitment to sustainability we offer complimentary still & sparkling filtered water.*

**Allergies and Intolerances**

*Please speak to our staff about any dietary requirements you have.*

*We are always happy to adapt dishes to meet individual requirements.*

**Service Charge**

*A service charge of 12.5% will be added to your bill.*

*We would like to emphasise that this is distributed entirely to our staff and is discretionary.*

**Payment**

*Charlotte's Group is now an entirely cashless business.*

*We accept payments by debit card, credit card and American Express. Thank you.*



@CharlottesGroup

*part of*

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Adami Prosecco £8 . Kir Royale £9 . Sipsmith Gin & Tonic £8  
Freedom Lager £5 . Wild Beer Pale Ale £5 . Cesar Florido Fino Sherry £4  
Orange Juice £4 . Apple Juice £4 . Virgin Mary £4

Cep Risotto . Stracchino . Black Onion Seeds  
*Sauvignon Blanc . Framingham . Marlborough . NZ . £6.8*

Grilled Lettuce Hearts . Goats Cheese Puree . Hazlenut  
*Bandol Rose . Domaine de la Suffrene . Languedoc . Spain . £7.5*

Braised Cornish Squid . Fresh Coco Beans . Sea Herbs . Baby Fennel  
*Viognier . Domaine La Provenquiere . Languedoc . France . £5.5*

Pineapple Tarte Tatin . Cured Foie Gras . Tarragon  
*Riesling 'Tradition' . Domaine albert Mann . Alsace . France . £7.50*

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Roasted Cauliflower . Yeast . Golden Raisins  
*Pinot Bianco Vorberg Reserve . Cantina Terlan . Trentino . Italy . £8.00*

Scorched Megrim Sole . Smoked Bacon . Chervil Root  
*Carema Classico . Produttori Nebbiolo di Carema . Piemonte . Italy . £ 7.00*

Pollock . Seaweed . Tenderstem Broccoli . Anchovy Beurre Noisette  
*Chablis Billaud-Simon . Burgundy . France . £8.2*

Roast Rare Breed Pork . Black Pudding Gnocchi . Sweetcorn . Onion  
*Barbera d'Alba . Ettore Germano . Piedmont . Italy . £7*

Lamb Rump & Sweetbread . Spiced Aubergine . Girolles  
*Antidoto . Ribera del Duero . Bertrand Sourdais . Spain . £8*

Roast 32 Day Aged Beef . Yorkshire Pudding . Roast Potatoes . Seasonal Vegetables (Sunday  
Lunch)  
*Crozes Hermitage . Domaine des Lises . Rhône Valley . France . £11*

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