



AUTUMN MENU, 2009

LIGHT CHOICE
(SERVED 11:00 - 6:00)

Fresh Bloomer Sandwich, Ciabatta or Jacket Potato	
<i>Smoked Cheddar & Red Onion Marmalade</i>	£4.25
<i>Ham & Mustard Aioli</i>	£4.50
<i>Dorset Crab</i>	£4.75
<i>Smoked Salmon & Horseradish</i>	£4.95
<i>Cajun Chicken & Minted Mayonnaise</i>	£5.75
<i>Steak & Onion Marmalade</i>	£5.95
Charlton Club Sandwich	£5.95
<i>Bacon, Crayfish Tails, Egg, Tomatoes, Leaves & Marie Rose</i>	
Toasted Bruschetta	£3.95
<i>Anchovies & Olives, Kippers & Rocket Oil or Smoked Salmon & Spinach</i>	
Omelettes	£4.95
<i>Dorset Crab, Lorraine (Lardons & Smoked Cheese), Mushroom & Tarragon, Parmentier, Américaine or Arnold Bennett</i>	

STARTERS

Rustic Breads, Roasted Garlic, Olives & Dips	£3.95
Kipper Pate and Toasted Bread	£3.95
Dublin Bay Prawns and Garlic Butter	£5.95
Wild Mushroom Nut Cake with Tomato Jus	£4.50
Pan Seared Pigeon Breast with Mustard Puy Lentils	£4.95
New Forest Goats Cheesecake with Roasted Pepper Salad	£4.25
Crab Risotto with Crab Foam	£5.95
Charlton Inn Charcuterie Plate	£7.95
<i>A selection of cured meat and fish, great to share!</i>	

PUB CLASSICS

Posh Fish & Hand Cut Chips with Mushy Pea Fritter	£9.95
Sage Crusted Calves' Liver	£10.95
<i>with Mash & Diablo Sauce</i>	
Pie of the day, Hand cut Chips & Vegetables of the Day	£8.95
<i>See the daily specials board for details</i>	
Home-roast Ham & Free Range Egg	£8.95
<i>with Orange Marmalade Glaze, Hand Cut Chips and Peas</i>	
Whole tail Scampi	£8.95
<i>Lemon and Coriander Crème Fraîche Dip, Hand Cut Chips and Peas</i>	
Steak Garni	£16.95
<i>28 day dry aged Sirloin and Sauce Bearnaise</i>	
Award Winning Cider and Mustard Sausages	£9.95
<i>from the Sausage Shed with Mash and Red Wine Jus</i>	
Mixed Squeal (Pork Mixed Grill)	£15.95
<i>with Barbecue Sauce, Potato, Carrot and Celeriac Chips</i>	

SEASONAL

Lamb Shank Rogan Josh	£12.95
<i>with Mashed Potato</i>	
Confit Chicken Leg	£8.95
<i>with Chive Mash and Forestiere Sauce</i>	
Rabbit Faggots	£9.95
<i>with Bubble and Squeak Cake</i>	
Saddle of Venison Wellington	£15.95
<i>with Braised Red Cabbage and Bordelaise Sauce</i>	
Braised Squid with Monkfish	£14.95
<i>wild Mushroom, Diced Vegetables and Nero Risotto Doughnut</i>	
Squash Stuffed with Vegetable Curry	£9.95
<i>and Vegetarian Pizza Naan</i>	

SIDE ORDERS

French Fries	£1.95	Bubble & Squeak Cake	£2.50
Hand cut Chips	£2.95	Garlic Bread	£2.25
Sauté New Potatoes	£2.50	Rustic Bread	£2.25
Chive Mash	£2.25	Salad	£1.95
Home-made Naan	£1.95	Roasted Root Vegetable & Horseradish Aioli	£2.25
Pizza Naan	£2.50	Aioli Selection	£1.95
Vegetables of the Day	£2.25	Home-made Ketchup	£0.95

SPECIALS BOARD

Please also see the daily specials boards for:

- Additional seasonal dishes
- Charlton Burger menu
- Pie of the day

24 HOUR SPECIALS

Extra special dishes to share are available with just a little extra notice. Please see the 24 hour specials board for more details

OTHER DATES FOR YOUR DIARY

Great value themed specials, available every week:

- Tues: Curry night £6
- Thu: Steak night from £5.95
- Fri: Fish-Face Fridays
2 course meal & glass of wine £12.95
- Sun: Carvery £7.95

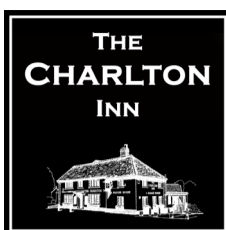
COME FOR BREAKFAST!

Take a look at our extensive new breakfast menu, available daily from 08:00 - 11:00

ALL DISHES ARE FRESHLY COOKED TO ORDER

All our dishes are freshly made to order using local ingredients of the very highest quality, so please allow for delays when busy.

If you suffer from any food allergy please ask a member of staff, as we are happy to cater for any special dietary requirements. Regrettably we cannot guarantee any items on our menu are free from nuts.



WINE LIST

	175ml	250ml	Bottle	
WHITE	House Dry White - Cuvée Louis Philippe, France <i>Sec Vin de Pays des Côtes de Gascogne</i>	£2.75	£3.75	£11.00
	House Medium White - Piesporter Michelsberg, Germany <i>Krausen Keller. A reliable, medium, light fruity wine from the Mosel</i>	£2.75	£3.75	£11.00
	Sancerre "La Terre des Anges", Domaine Laporte, France <i>Classic Sauvignon, elegant, fresh and invigorating</i>			£25.95
	Chablis, Domaine Thierry Hamelin, France <i>An excellent wine from a family owned estate</i>			£29.00
	Pinot Grigio / Garganega del Veneto, Canaletto, Italy <i>A dry, delicately flavoured wine from Northern Italy</i>	£3.15	£4.30	£13.00
	Lindemans Bin 65 Chardonnay, Australia <i>Soft full ripe well balanced fruit</i>	£3.25	£4.50	£13.95
	Rioja Muga Blanco, Rioja Alta, Spain <i>Deep fruit and toasted oak on the nose. Full, rich and concentrated fruit on the palate with good balanced oak flavours. Fine quality</i>	£3.30	£4.60	£14.25
ROSÉ	Pinot Grigio Rosé, Italy <i>Fresh and invigorating, with hints of summer fruits</i>	£3.20	£4.20	£12.25
RED	House Red - Cuvée Louis Philippe, France <i>Rouge Vin de Pays de Vaucluse</i>	£2.75	£3.75	£11.00
	Merlot, Bellefontaine Vin de Pays d'Oc, France <i>Full coloured, medium depth good style and value</i>	£3.15	£4.30	£13.00
	Côtes du Rhone, La Tour Clerac, France <i>A traditional blend of rich Grenache and spicy Syrah, a delicious, soft Côtes du Rhone</i>	£3.25	£4.50	£13.95
	Beaujolais Villages, Château de Nety, France <i>Soft characterful gamay fruit with good length</i>	£3.50	£4.75	£15.00
	Fleurie, Clos de la Chapelle des Bois, F Verpoix, France <i>Very full bodied, by Beaujolais standards, ripe gamay fruit with good texture and staying power</i>			£19.50
	Chateaneuf du Pape, L'Oratoire, France <i>Beautiful "Burgundian" nose. Pure driven fruit</i>			£30.00
	El Coto, Rioja Crianza, Spain <i>Smooth, fruity Rioja with light oak maturation</i>	£3.30	£4.60	£14.25
	Jarra Ridge Shiraz, Australia <i>Soft cherry mouth-filling fruit</i>	£3.15	£4.30	£12.50
	De Bortoli Pinot Noir, Windy Peak, Australia <i>Beautiful "Burgundian" nose. Pure driven fruit</i>	£3.30	£4.60	£14.25
SPARKLING	Prosecco Sartori, Italy <i>Italy's finest sparkling wine. Delicate fruit flavours and soft intensity</i>			£29.95
	Moët & Chandon Brut Imperial, France <i>Well made reliable benchmark cuvée</i>			£55.00

Also look out for wine of the week specials!

WWW.THECHARLTONINN.CO.UK

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