

## SNACKS

<b>Peanuts</b>	3
<i>Salted or dry roasted (ve)</i>	
<b>Smoked Almonds</b>	4
<i>Hickory smoked (ve)</i>	
<b>Olives</b>	6
<i>Castelvetrano giganti (ve)</i>	
<b>Salami Sticks</b>	4
<i>Catalan recipe</i>	
<b>Pimentos de Padron</b>	9
<i>Sea salt &amp; smoked almonds (ve)</i>	
<b>Iberico Croquettes</b>	7
<i>Cured ham, tarragon</i>	

## SIDES & SAUCES

<b>Chips (ve)</b>	4
<b>Sweet Potato Fries (ve)</b>	4.5
<b>Parmesan &amp; Truffle Fries (v)</b>	4.5
<b>House Slaw (v)</b>	4
<b>Halloumi Fries (v)</b>	6.5
<b>Garden Salad (ve)</b>	5
<b>Buffalo/Blue Cheese/Rib (ve)</b>	2

## DESSERTS

**New York Cheesecake**  
*Chocolate sauce & orange zest (v)*  
 7

**Chocolate Brownie**  
*Vanilla ice cream & hazelnuts (v)*  
 7

**Belgian Waffle**  
*Maple syrup, vanilla ice cream (v)*  
 6

*A discretionary 12.5% service charge will be added to your bill. 100% goes to staff.*

*Please be aware that we are a CARD only venue & do not accept cash payments.*

# THE CHARLOTTE



## SHARING PLATES



**Mozzarella Dippers**  
*Breaded mozzarella  
 spicy tomato sauce (v)*  
 8

**Sharing Nachos**  
*Harissa salsa, guacomole  
 sour cream & cheddar (vo)*  
 15

**Baked Camembert**  
*Chutney & sourdough (v)*  
 15

**Chicken Tenders**  
*Served with buffalo &  
 blue cheese sauce*  
 8.5

**Carrot Hummus**  
*Zhoug paste & flatbread (ve)*  
 7.5

**Gyoza**  
*Prawn/Veggie sesame & soy (ve)*  
 8

**Loaded Fries**  
*N'duja ragu, kefir*  
 8

**Baby Back Ribs**  
*Sesame, chilli  
 coriander*  
 13

**Salt & Pepper Squid**  
*Smokey chilli sauce*  
 9

**Pork Belly**  
*Harissa caramel  
 sesame seeds & citrus aioli*  
 9

**Chicken Wings**  
*X6/X12/X18  
 Buffalo sauce & blue cheese*  
 9/15/20



## PUB CLASSICS



**Chicken Caesar**  
*Baby gem, anchovy  
 croutons*  
 15

**Baby Back Ribs**  
*Full or half rack  
 & chips*  
 14/24

**Fish & Chips**  
*Beer battered haddock, tartare sauce  
 minted mushy peas & chips*  
 15

**Halloumi Kebab**  
*Labneh, smoked aubergine  
 rose harrissa, soft herbs on pitta*  
 15

**Greek Salad**  
*Smoked feta, sun blushed tomato  
 soft herbs & preserved lemon*  
 14

*250g Flat Iron*  
**Sous vide & grilled medium or medium rare  
 with chimmichuri & chips**  
 15

**Lamb kebab**  
*Labneh, smoked aubergine  
 rose harrissa, soft herbs on pitta*  
 15



## BURGERS



*add bacon 2 add truffle or sweet potato fries 1*

**Cheese Burger**  
*Beef pattie & cheddar or stilton  
 with chips*  
 16

**N'duja Chicken Burger**  
*N'duja, burrata  
 with chips*  
 17

**Plant Burger**  
*Plant based pattie & cheddar  
 with chips (veo)*  
 16

**Buffalo Chicken Burger**  
*Buttermilk chicken, buffalo sauce  
 & blue cheese with chips*  
 16

**Halloumi & Mushroom**  
*Sauteed Portobello mushroom  
 & grilled halloumi with chips (v)*  
 14

*\*\*For any allergen information please ask a member of staff\*\**

## WING WEDNESDAY

**X6/X12/X18 Buffalo Wings**  
*with blue cheese sauce*  
 7/12/15

## PIZZA WEEKENDS

*Wood fired pizzas available every  
 Friday & Saturday*

## OPEN UNTIL 1AM

*Every Thursday, Friday & Saturday  
 With Live DJ*

## POOL Tables Upstairs

*£10 per hour, BOOK ONLINE  
[www.thecharlottese1.com](http://www.thecharlottese1.com)*



# HAPPY HOUR CHAMPAGNE



Until 9pm

CHAPEL DOWN BACCHUS ENG	2.77/9.99	45/55
PIPER HEIDSIECK FR	2.77/9.99	45/55
CHAMPAGNE CLASSIC	2.77/9.99	
<i>Piper Heidsieck, cognac, brown sugar, bitters, orange zest</i>		
ENGLISH 75	2.77/9.99	
<i>Chapel Down Bacchus, gin, lemon</i>		
KIR ROYAL	2.77/9.99	
<i>Chambord &amp; Piper Heidsieck, raspberry</i>		
ELDERFLOWER MIMOSA	2.77/9.99	
<i>St Germaine, Chapel Down Bacchus, mint, cucumber</i>		

WHITE	175ml	250ml	BTL
PETALO WHITE, AIREN SP	5.8	8.2	24
FRUNZA, PINOT GRIGIO RO	6.2	8.8	26
CLEF D'ARGENT, SAUVIGNON BLANC FR	6.7	9.5	28
SIX POETS, CHARDONNAY USA	6.7	9.5	28
VINABADE, ALBARINO SP	7.2	10.2	30
BARON DE BADASSIERE, PICPOUL FR	7.2	10.2	30
BLACK COTTAGE, SAUVIGNON BLANC NZ	7.9	11.2	33
GAVI DI GAVI, CORTESE IT	7.9	11.2	33
LOUIS ROBIN CHABLIS, CHARDONNAY FR	7.9	11.2	45
ROSE	5.8	8.2	24
RODEIRO, TEMPRIANILLO SP	6.9	9.8	29
PENDENZA, PINOT GRIGIO IT	7.4	10.5	31
LUBERON ROSE, BLEND FR	7.4	10.5	31
WHISPERING ANGEL, BLEND FR	5.5		55
RED	5.8	8.2	24
PETALO RED, TEMPRIANILLO SP	6.2	8.8	26
RHANLEIGH, MERLOT SA	6.7	9.5	28
SIX POETS, CABERNET SAUVIGNON USA	6.7	9.5	28
THE WAR HORSE, SHIRAZ SA	6.7	9.5	28
GRIFONE, PRIMITIVO IT	7.2	10.2	30
COTE DU RHONE, GREENACHE BLEND FR	7.9	11.2	33
LAZTANA RESERVE, TEMPRIANILLO SP	7.9	11.2	33
VALCHETA, MALBEC ARG	8.5	12.1	36
THE CRUSHER, PINOT NOIR USA	8.5	12.1	45
SPARKLING	6.5	31	
PROSECCO, BRUT IT	6.5	31	
CHAPEL DOWN BACCHUS ENG	7.77/9.99	45/55	
PIPER HEIDSIECK FR	7.77/9.99	45/55	

# COCKTAILS

10	RASPBERRY COSMOPOLITAN	SMIRNOFF VODKA, COINTREAU, RASPBERRY PUREE, LIME, CRANBERRY JUICE	3.6/4
11	MOJITO/RASPBERRY MOJITO	CAPTAIN MORGAN WHITE RUM, FRESH MINT, SUGAR AND LIME/RASPBERRY	3.6/5
11	ESPRESSO MARTINI	KATHUA, SMIRNOFF VODKA, ESPRESSO	3.1/6
11	MARGARITA	TEQUILA, COINTREAU, LIME, SALT	3.1/6
10	TOM COLLINS	GORDONS, FRESH LEMON, SUGAR, CHERRY	5.5
12	OLD FASHIONED	BULLETT, SUGAR, BITTERS, ORANGE	5
12	CLASSIC NEGRONI	GORDONS, CAMPARI, MARTINI ROSSO, ORANGE	5.2
12	LONG ISLAND ICED TEA	GORDONS, CAPTAIN MORGAN WHITE, COINTREAU, EL JIMADOR, COKE, LEMON	5.9
10	ELDERFLOWER MARTINI	ST GERMAIN, SMIRNOFF, APPLE, MINT	5.9
11	DARK & STORMY	KRAKEN, GINGER BEER, LIME	5.9
10	BLOODY MARY	SMIRNOFF, BIG TOM SPICED, LEMON	5.9
10	GIN		
4.9	GORDONS 40%		
5.7	SINGSBY RHUBARB 40%		
5.7	TANQUERAY 10 40%		
7.3	MONKEY 47 47%		
5.5	HENDRICKS 41.4%		
5.2	SIPSMITH DRY 41.6%		
5.1	BEEFEATER STRAWB 37.5%		
4.9	RUM		
4.9	CAP MORG WHITE 37.5%		
6	DIPLOMATICO RESERVA 40%		
5.1	CAP MORG SPICED/DARK 40%		
5.1	KOKO KANU 32%		
5.5	KRAKEN BLACK SPICED 40%		
5.5	TEQUILA		
5	EL JIMADOR REPOSADO 40%		
5.5	PATRON SILVER 38%		
5.5	CAZCABEL COFFEE 34%		
8	WHISKEY		
25ml	SLANE 40%		
4.9	HIGHLAND PARK 12YR 40%		
5.7	TALISKER 10YR 45.8%		
6.5	OBAN 14YR 40%		
7.2	LAGAVULIN 16YR 43%		
6.5	LAPHROAIG 10YR 40%		
4.9	JAMESONS 40%		
4.9	BOURBON		
4.9	BULLETT BOURBON 45%		
5.1	JACK DANIEL'S 40%		
5.1	JD HONEY 40%		
6.9	WOODFORD RES' 43.2%		
5.5	KNOB CREEK 50%		
8	NOAH'S MILL 57.1%		
10	SPRITS		
25ml	VODKA		
4.9	SMIRNOFF 37.5%		
6	GREY GOOSE 40%		
5.5	ZUBROWKA 40%		
4.9	GIN		
4.9	GORDONS 40%		
5.7	SINGSBY RHUBARB 40%		
5.7	TANQUERAY 10 40%		
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5.1	KOKO KANU 32%		
5.5	KRAKEN BLACK SPICED 40%		

Half/pint	3.1/6	PRAVHA
3.3/6.4	MADRI	
3.5/6.9	BEAVERTOWN BONES	
3.5/6.9	NECK OIL IPA	
3.8/6.5	JUBEL	
2.6/5.1	LUCKY SAINT Low Alcohol	
3.3/6.5	GUINNESS	
3.1/6	ASPALLS CIDER	

# BOTTLES

5.5	DESPERADOS tequila lager 330ml
5	PERONI RED lager 330ml
5	BUDWEISER 330ml
5	SOL 330ml
5.2	PERONI "Gluten Free" 330ml
4.5	HEINEKEN "No Alcohol" 330ml
5.9	BULMERS apple 500ml
5.9	OLD MOUT 500ml
5.9	Strawberry & pomegranate
	Kiwi & lime
2.8	COKE/DIET/LEMONADE
3.5	ROSE LEMONADE
3.5	GINGER BEER
3.5	DANDELION & BURDOCK
2.5	TONICS/GINGER ALE
3	JUICE
2.5	MINERAL WATER small
3.5	MONSTER ENERGY DRINK
4	BIG TOM

# SOFTS

9.5	APEROL SPRITZ	Aperol, Prosecco, soda & orange
9.5	CHARLOTTE SPRITZ	Pimms Sundowner, Prosecco, soda & grapefruit
9.5	HUGO	Elderflower liqueur, Prosecco, soda & mint
7.5	PIMMS	Pimms, lemonade & fruit
7.5	MIMOSA	Prosecco & orange