

The Sir Charles Napier

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A la Carte

Sweetcorn soup, pickled mushroom, crème chantilly and roasted chicken fat 9.50

Mushroom 'Orzotto' with beef fat portobello and mozzarella 11.50

Honey whipped goats' cheese, sweet and sour beetroot 11.50

Pressed pork terrine, date brown sauce, ale and malted onions 13.50

Roasted cornish scallop, smoked eel, kohlrabi and apple with parsley velouté 13.00

Brixham crab, brown crab mayonnaise, tomato consommé 14.50

Loin of roe deer, stewed kale, black pudding, salt baked celeriac and game jus 27.50

Slow cooked duck breast, crispy leg, sour plum with braised fennel and plum ketchup 26.50

Partridge crown with confit leg, crushed parsnips and pickled walnut ketchup 24.50

Pan roasted cod on a bed of melted leeks, champagne sauce and potato straw 25.50

Wild bass with lovage, compressed gem lettuce, brown shrimp, celery & seaweed beurre blanc 27.00

Celeriac tarte tatin with truffled yolks, apple and oxford blue 18.50