

THE SIR CHARLES NAPIER

Burrata, pickled beetroot and orange 12.00

Celeriac velouté, lovage, granny smith apple and toasted walnuts 10.50

Diver caught scallops, smoked eel, celeriac and pickled celery 15.50

Brixham crab, tomato consommé, brown crab mayonnaise and horseradish 14.50

Roast quail, curried cauliflower, yoghurt and golden raisins 11.50

Seared foie gras, spiced pineapple, gingerbread crumb and yoghurt 17.50

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Braised ox cheek, caramelized cauliflower puree, baby carrots and turnips 25.50

Saddle of venison, roast celeriac, red cabbage puree and blackberries 28.50

Roast wood pigeon, beetroot, game pie and jus gras 23.50

Cornish cod, jerusalem artichokes, brown shrimps and candied onion 25.50

Roast monkfish, mixed squash, chanterelle and brussel tops 27.50

Wild mushroom risotto, pickled shimeji and shaved ceps 19.50

roast parsnips - triple cooked chips – mousseline potatoes

side dishes 4.00

puddings 9.50

cheese 12.50

coffee 3.50