

THE SIR CHARLES NAPIER

Cauliflower veloute, granny smith, fourme d'ambert and parsley oil 10.50

Jerusalem artichoke bun, trompette puree and winter truffle 11.50

Home cured Loch Duart salmon, wholemeal blini, pickled beetroot & horseradish 12.50

Brixham crab, avruga caviar, mango and chilli 14.50

Venison & pork terrine, mushroom ketchup, pickles and toasted sourdough 11.50

Roast Orkney scallops, braised bacon and watercress puree 16.50



Rib of Irish beef, triple cooked chips and béarnaise for two 70.00

Saddle of venison, red cabbage, cavolo nero, celeriac puree and spiced cranberry 25.50

Old spot pork belly, black pudding puree, roast pear and hazelnuts 24.50

Duck à l'orange, confit leg, chicory tarte fine and jus gras 28.50

Pan roasted lemon sole, cockles, parsley puree, charred calçot onions and red wine essence 26.50

Pan fried cod, pomme puree, leek fondue and red wine jus 23.50

Roast pumpkin risotto, fricassee mushrooms and truffle mascarpone 19.50

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS. PLEASE ASK FOR MORE INFORMATION