

# THE SIR CHARLES NAPIER

Leek and potato bun, aged parmesan and herb purée 11.50

White bean veloute, porchetta, hazelnuts and wild garlic oil 10.50

Home cured Loch Duart salmon, English asparagus, avruga caviar 12.50

Brixham crab salad, lavache crackers, pickled fennel and cucumber 14.50

Chicken liver parfait, apricot & apple chutney and toasted brioche 11.50

Monkfish carpaccio, Asian slaw and espellette pepper 12.50

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Pavé of rump steak, triple cooked chips, watercress salsa verde and onion rings 30.00

Roast poussin farci, morels, jersey pearl potatoes and vin jaune sauce 28.50

Rump of Welsh lamb, buttered hispi cabbage, potato dauphine and lovage 25.50

Baked Bibury rainbow trout, white asparagus, sorrel and oyster beignet 24.50

Pan roasted halibut, mussels, radish & new season garlic etuvée and champagne sauce 29.50

Jerusalem artichoke risotto, fricassee mushrooms and spring white truffle 19.50

roast cauliflower & almonds - triple cooked chips - charred baby gem, lemon & crispy chicken skin

side dishes 4.00

puddings 9.50

cheese from 11.50

coffee 3.50

12.5% suggested service charge

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