

THE SIR CHARLES NAPIER

Double baked smoked haddock and cheddar soufflé 11.50

Salad of heritage tomatoes, peach, goat's curd, celery and pine nuts 9.50

Orkney scallops, pork belly, baby artichokes, golden raisins, curry and nasturtium 15.50

Cornish crab, oscieta caviar, pink grapefruit, radish, coriander and rye 13.50

Seared foie gras, pickled cherries, granola, almond milk and vanilla 15.50

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Goosnagh duck, rainbow chard, black figs and fennel 23.50

Rump and belly of cumbrian lamb, pearl barley, lovage and onions 24.50

English rose veal, sweetbreads, gremolata, radish and pommes anna 26.50

Roast brill, asparagus, girolles, foie gras and lemon puree 28.50

Lemon sole, crushed potatoes, lavabread crust, coastal herbs and seaweed butter 24.50

tenderstem broccoli □ nicoise potatoes □ triple cooked chips

side dishes 4.00

puddings 9.50

cheese from 11.50

coffee 3.50

SET MENU

Char-grilled asparagus with crispy hen's egg and hollandaise 8.50

Lightly pickled mackerel with compressed apple and fennel 8.50

Gazpacho with avocado, cucumber and black olive 8.50

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Pork belly, carrots, honey roasted apricots, and rosemary 14.50

Cornish hake with mousseline potato, charred leeks and emmental veloute 14.50

Saffron risotto, peas, broad beans, spring onions and lemon mascarpone 14.50

2 COURSES 19.50