

# THE SIR CHARLES NAPIER

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

Roast orkney scallops, braised bacon and watercress puree 16.50

Pressed quail terrine, hazelnut, pickled chanterelle and frissee salad 11.50

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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

Honey glazed breast of madgett duck, steeped blackberries, potato gratin, savoy cabbage 28.50

Pan roasted halibut, cauliflower puree, bok choy and curried oil 28.50

Roast pumpkin risotto, fricassee mushrooms and truffle mascarpone 19.50

purple sprouting & hazelnuts - braised red cabbage - pomme puree

side dishes 4.00    puddings 9.50    cheese from 11.50    coffee 3.50

## SET MENU

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

Rillettes of loch duart salmon, apple and celery salad

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Old spot pork belly, boudin noir, quince and beetroot

Pan fried hake, pomme puree, leek fondue and red wine jus

2 COURSES 19.50

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

12.5% suggested service charge