

THE SIR CHARLES NAPIER

Jerusalem artichoke, goat's cheese, apple, truffle honey, nuts and seeds 10.50

Double baked smoked haddock and cheddar soufflé 11.50

Charred mackerel, oyster mayonnaise, kohlrabi, apple and horseradish 10.50

Brixham crab, oscietra caviar, charred leek, mango and lime 12.50

Orkney scallops, glazed chicken wing, shallot, cider and verjus dressing 15.50

Seared foie gras, endive marmalade, blood orange, hazelnut granola and spiced brioche 15.50

Ballotine of quail, caraway, leeks, jerusalem artichoke and sorrel 11.50



Rare sirloin of cumbrian beef with yorkshire pudding 24.50

Roast loin of tamworth pork with pulled shoulder, apple sauce and crackling 23.50

Guinea fowl, salt baked turnip, chestnuts, polenta and perigord truffle 23.50

Skate with bulgar wheat, salsify, yuzu and rock samphire 22.50

Pan fried halibut, wild rice, cauliflower, golden raisins, salted almonds and winter herbs 28.50

Cornish cod, celery, parsnip, curried mussels, sea vegetables and crispy skin 24.50

Bulgar wheat, moroccan spices, purple sprouting, radish, apple and yoghurt 19.50

side dishes 4.00

puddings 9.50

cheese from 11.50

coffee 3.50