

THE SIR CHARLES NAPIER

Heritage tomato and peach salad, burrata, pinenuts and lemon verbena dressing 11.50

Double baked smoked haddock and cheddar soufflé 11.50

Brixham crab, oscietra caviar, fennel, dashi and seaweeds 12.50

Orkney scallops, black pudding, violet artichoke, apple, and smoked pancetta 15.50

Seared foie gras, salt baked pineapple, hazelnut granola, aged balsamic and spiced brioche 15.50

Roast squab pigeon, choucroute, chard, cocoa beans and st georges mushrooms 12.50



Pork belly, braised cheek, cabbage, turnip, prunes and mustard seeds 24.50

Cumbrian lamb, potato torte, aubergine, roscoff onions, ewe's curd and sheep sorrel 26.50

Guinea fowl, carrot, spelt, charred leeks and morels 22.50

Pan fried turbot, cockles and clams, fregula, tenderstem and coastal greens 28.50

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

Wild garlic risotto with morels 19.50

jersey royals - summer greens and peas - triple cooked chips

side dishes 4.00 puddings 9.50 cheese from 11.50 coffee 3.50

SETMENU

Citrus cured sea trout, beetroot and avocado 8.50

Chilled pea and asparagus soup, mustard seed cream and pea shoots 8.50



Neck of lamb, potato puree, peas, broad beans and rosemary 19.50

Hake, jersey royals, tomato fondue, smoked bacon, roscoff onions and samphire 19.50

2 COURSES 21.50