

# THE SIR CHARLES NAPIER

Pumpkin soup, chantilly cream, crispy chicken skin 11.00

Cornish crab crumpet, miso hollandaise 17.00

Foie gras ganache, figs, balsamic, walnuts 21.50

Beetroot cured salmon, buttermilk, dill 15.00

Wild mushroom tart, lincolnshire poacher 15.00



Pork tenderloin, truffled bubble and squeak, saute spinach, café au lait sauce 36.00

Local venison, cep, blackcurrant ketchup, dressed spelt, pine crumb 35.00

Cornish cod, tartare dressing, batter scraps, confit egg yolk 27.00

Fish du jour, smoked celeriac, truffle stuffed artichoke, hazelnut, chicken velouté 36.00

Acquerello risotto, aged parmesan, trompette, herb dressing 25.00

Sides: black pepper hispi cabbage 5.50 pomme anna chips 6.50

## SET MENU

Pumpkin soup, chantilly cream, crispy chicken skin

Beetroot cured salmon, buttermilk, dill



Stout braised short rib, hispi, pickled walnut

Cornish cod, tartare dressing, batter scraps, confit egg yolk



Tiramisu

Quince and cheese

2 COURSES 30.00

3 COURSES 35.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY NEEDS