

THE SIR CHARLES NAPIER

Leek and potato soup, smoked haddock, potato beignet 11.00

Orkney scallop, peas, guanciale, bone marrow, beef broth 18.00

Rabbit, smoked chicken and foie gras terrine, elderberry, pistachio sponge 22.00

Cured chalk stream trout, dill, cucumber, trout parfait, yoghurt dressing 15.00

Artichoke bun, mushroom, black garlic, artichoke gravy 15.00

Pork, mustard, onion jam tart, crackling, salad cream 16.00



Maltose glazed duck, beetroot, chard, foie gras, confit duck pasty 38.00

Wood pigeon, peanut praline, parsnip, watercress 36.00

Barbequed short rib, carrot, black garlic, parsley, crispy shallots 25.00

Dover sole paupiette & rack, smoked brassicas, mussels, burnt lemon, guanciale 38.00

Olive oil poached cod, squash, mussels, miso butter sauce 28.00

Salt baked celeriac, raisin, celery pickles, aged comte, winter truffle 25.00

Sides: beef fat pomme anna chips 6.50 black pepper hispi cabbage 5.50

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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