

# THE SIR CHARLES NAPIER

Leek and potato soup, smoked haddock, potato beignet 11.00

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

Artichoke bun, mushroom, black garlic, artichoke gravy 15.00

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

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



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

Spring herb stuffed chicken, crispy wing, asparagus, confit egg yolk, potato terrine, wing jus 35.00

Fish of the day, 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 6.50

## SET MENU

Leek and potato soup, smoked haddock

Cured chalk stream trout, dill, cucumber, yoghurt dressing



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

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



Sticky stout pudding, butterscotch sauce, stout ice cream

Savarin, rhubarb, mascarpone, vanilla chantilly

2 COURSES 29.00

3 COURSES 34.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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