

THE SIR CHARLES NAPIER

Celeriac soup, gruyere, truffle, hazelnuts, pear, crouton 11.00

Truffled agnolotti, artichoke, charred onion, mushroom consommé 13.00

Chalk stream trout, cucumber, horseradish, trout parfait, buttermilk, dill 15.00

Orkney scallop, squid bolognese, lemon, parmesan 22.50

Terrine of pigeon, foie gras and black truffle, fig chutney, brioche 24.50



Oakland park venison, game muffin, cep, beetroot, pickled elderberry 39.00

Fillet of beef rossini, sauté foie gras, garlic spinach, winter truffle, madeira sauce 48.00

Fish of the day, devon crab, seaweed tartlet, leek, smoked pike roe, fish cream sauce 39.00

Olive oil poached cod, mussels, borlotti beans, smoked eel, lemon 30.00

Butternut squash tart, goat's curd frangipane, pickled walnut, winter leaves 25.00

Sides: beef fat pomme anna chips 6.50 autumn vegetables 6.50

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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