

THE
SIR CHARLES NAPIER
01494 483011

Summer truffle risotto 13.50

Diver caught scallops, pea puree, crisp pancetta and mint vinaigrette 13.50

Baked truffette goats cheese, french bean and walnut salad 9.50

Double baked smoked haddock and cheddar soufflé 9.50

Cornish crab mayonnaise with guacamole and tomato salsa 11.50

Tuna carpaccio with ginger and soy dressing 9.50

Pan fried foie gras, five spice pancake and tamarillo puree 13.50

Roast cornish lobster with samphire and jersey royals whole 34.50 half 17.50

Whole grilled lemon or dover sole with sun dried tomato and basil butter 19.50/32.50

Roast tranche of turbot with garlic and lemon thyme 28.50

Open lasagne of john dory and gurnard, confit tomato, spinach, lobster and lemon grass sauce 22.50

Roast halibut with pomme mousseline, crayfish and tomato beurre blanc 24.50

The first grouse, liver and foie gras toast, butternut squash puree, red cabbage & bread sauce 40.00

Char grilled calves liver with onion puree, spatzle, ceps and onion jus 19.50

Fillet of beef with creamed watercress and bone marrow pomme dauphine 28.50

Local lamb cutlets, pomme anna, pea puree, mint jelly and girolles 23.50

Puddings 7.50 English& French Cheese from 9.50 Coffee 2.95

12.5% suggested service charge