

# THE SIR CHARLES NAPIER

Burrata, pickled beetroot and orange 11.50

Jerusalem artichoke soup, egg yolk, truffle and hazelnut pesto 10.50

Home cured Loch Duart salmon, pickled cucumber, crème fraiche and dill 12.50

Diver caught scallops, smoked eel, celeriac and pickled celery 16.50

Roast quail, curried cauliflower, yoghurt and golden raisins 12.00

Seared foie gras, yorkshire rhubarb, gingerbread crumb and yoghurt 17.50

—

Roast sirloin, truffle croquette, turnip and red wine jus 29.50

Gressingham duck, confit leg croustillant, spiced carrot puree and jus gras 28.50

Guinea fowl, roast celeriac and creamed cabbage 24.50

Cornish cod, leek fondue, champagne sauce and crisp potato 25.50

Brill, romanesco, blood orange hollandaise and almonds 27.50

Squash ravioli, purple sprouting, chestnuts and shaved goats cheese 19.50

puddings 9.50      cheese 12.50      coffee 3.50

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS. PLEASE ASK FOR MORE INFORMATION