

# THE SIR CHARLES NAPIER

Chilled almond soup, pickled garlic, olive, melon, grape 11.00

Isle of wight tomatoes, rapeseed oil, mustard 13.00

Chalk stream trout, pickled cucumber, buttermilk, radish, dill 15.00

Orkney scallop, squid bolognese, lemon, parmesan 22.50

Veal sweetbread, peas, bone marrow, smoked eel, bone broth 23.00



Maltoze glazed duck, morello cherry, almond, foie gras, duck faggot 38.00

Loin of scotsgrove farm lamb, crispy belly, ratatouille, courgette, basil 36.00

Fish of the day, sweet red pepper, saffron aioli, tempura pickled chilli, green sauce 38.00

Olive oil poached cod, moules mariniere, guanciale, lemon 30.00

Sweetcorn risotto, black garlic, pickled girolles, hazelnuts 25.00

Sides: beef fat pomme anna chips 6.50 charred tenderstem 6.50

## SET MENU

Chilled almond soup, pickled garlic, olive, melon, grape  
Chalk stream trout, pickled cucumber, buttermilk, radish, dill



Malt glazed chicken, braised leg tortellini, smoked butter and mushroom sauce  
Olive oil poached cod, moules mariniere, guanciale, lemon



Clafoutis, cherry sorbet  
Stracciatella ice cream, raspberries, almond crumble

2 COURSES 35.00

3 COURSES 40.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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