

# THE SIR CHARLES NAPIER

Jersey royal soup, garden pesto, sour cream gougère 11.00

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

Wye valley asparagus, wild garlic, hazelnuts, morels, hollandaise 15.00

Pan roasted veal sweetbread, puffed grains, wild garlic 23.00



Sirloin of hereford beef, gem lettuce, pickled mustard. bordelaise 36.00

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

Fish of the day, smoked eel, wild garlic, tropea onion, kaffir lime 34.00

Olive oil poached cod, buttered leeks, lardo, lemon beurre blanc 30.00

Salt baked celeriac, raisin, celery pickles, hazelnuts, aged comte, winter truffle 25.00

Sides: beef fat pomme anna chips 6.50   charred hispi cabbage 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