

THE SIR CHARLES NAPIER

Jersey royal soup, garden pesto, sour cream gougère 11.00

Citrus cured mackerel, cucumber, horseradish, buttermilk dressing 15.00

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

Pan roasted veal sweetbread, puffed grains, wild garlic 23.00



Hereford sirloin, gem lettuce, pickled mustard, bordelaise 34.00

Maltose glazed duck, beetroot, chard, foie gras, confit duck pastry 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 28.00

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

SET MENU

Jersey royal soup, garden pesto, sour cream gougère
Citrus cured mackerel, cucumber, horseradish, buttermilk dressing



Hereford sirloin, gem lettuce, pickled mustard, bordelaise
Olive oil poached cod, buttered leeks, lardo, lemon beurre blanc



Sticky stout pudding, butterscotch sauce, stout ice cream
Savarin, rhubarb, mascarpone, vanilla chantilly

2 COURSES 29.00

3 COURSES 34.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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