

THE SIR CHARLES NAPIER

Leek velouté with rosemary and thyme tortellini 9.50

Hay smoked mackerel with yorkshire rhubarb and crème fraiche 10.50

Double baked smoked haddock and cheddar soufflé 10.50

Diver caught scallops, Jerusalem artichoke risotto 15.50

Cornish crab croquette, lemon hummus and celeriac remoulade 11.50

Roast quail with ravioli and winter consommé 12.50

Seared foie gras with endive marmalade, yorkshire rhubarb and smoked rilette 15.50

~

Rare roast ribs of local beef with yorkshire pudding 21.50

Roast tamworth pork with apple sauce and crackling 20.50

Confit goosnargh duck leg, choucroute and cassoulet 21.50

Cornish cod with salsify and ham beignet, cider and mussel chowder 26.50

Sea bream, puy lentils, butternut squash puree, cornish squid and salsa verde 21.50

Halibut with cauliflower risotto, wasabi arancini and red kale 24.50

Duck egg and goats cheese tart with Jerusalem artichoke and courgette fries 19.50

puddings 8.50

british and french cheese from 10.50

coffee 2.95

12.5% suggested service charge