

THE SIR CHARLES NAPIER

Wild mushroom and chicken ravioli with garlic butter sauce 12.50

Double baked smoked haddock and cheddar soufflé 10.50

Diver caught scallops, Jerusalem artichoke risotto 15.50

Chicken liver and foie gras parfait with plum chutney and brioche 10.50

Cornish crab, celeriac remoulade and salt cod scotch egg 11.50

Seared foie gras with spiced apple & blackberry, caramelized walnuts & malt loaf 15.50

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Loin of wormsley venison with sausage roll, beetroot puree and valrhona sauce 26.50

Suckling pig with black pudding, bubble & squeak and apple sauce 28.50

Ox cheek with pot roasted vegetables, mousseline potato and bone marrow 24.50

Wild sea bass with ceps, jerusalem artichoke and creamed savoy cabbage 26.50

John dory with cauliflower risotto, wasabi arancini and red kale 24.50

puddings 8.50

english and french cheese from 10.50

coffee 2.95

SET MENU

Pumpkin and ginger velouté with trompettes 9.50

Beetroot cured salmon with pickled moulis and asian salad 9.50

Open lasagne of tamworth pork, salt baked celeriac, apple and bacon 9.50

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Roast pheasant with chestnut, bacon and sprout fricassee, choucroute and bread soubise 17.50

Sea bream, mousseline potato, caper and sultana dressing and red wine jus 17.50

Crispy hen's egg with parsley root puree, crushed celeriac and chanterelles 17.50

2 COURSE SET MENU 17.50