

THE SIR CHARLES NAPIER

Hay smoked mackerel with yorkshire rhubarb and crème fraiche 10.50

Tamworth pork rillettes with roast celeriac and quince 9.50

Roast quail with ravioli and winter consommé 12.50

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

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

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Herefordshire fillet, dripping chips, pot roast vegetables and bearnaise 29.50

Yuzu glazed goosnargh duck, fondant potato, orange and heritage carrots 25.50

Local lamb fillet, devilled sweet breads and hogget shepherd's pie 28.50

Sea bream, puy lentils, butternut squash purée, Cornish squid and salsa verde 22.50

Cornish cod with salsify and ham beignet, cider and mussel chowder 24.50

Halibut with cauliflower risotto, wasabi arancini and red kale 26.50

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

puddings 8.50

english and french cheese from 10.50

coffee 2.95