

THE SIR CHARLES NAPIER

Double baked smoked haddock and cheddar soufflé 11.50

Cornish mussels with cider, fennel and crème fraiche 10.50

Roast quail with confit leg, onion tart and verjus 10.50

Diver caught scallops with brawn croquette, apple and beurre noisette 15.50

Seared foie gras with pain d'épice, charred and pickled rhubarb 15.50

Wild garlic risotto 10.50 with morels 13.50

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Goosnagh duck with confit leg terrine, salsify, yuzu and sweet wine jus 24.50

Rack and shoulder of fell bred hogget with sweetbreads, pearl barley and onions 24.50

Suckling pig for two with stornoway black pudding, apple and cider jus 48.00

Roast turbot with asparagus, girolles, foie gras and lemon puree 28.50

Roast cod with crab wontons, sweet and sour lentils and lime pickle 24.50

Sea bream with polenta, violet artichokes, shrimp and parsley butter 22.50

Linguine with wild garlic pesto, charred asparagus and purple sprouting 19.50

cabbage and bacon □ dauphinoise potatoes □ triple cooked chips □ tenderstem with roast almonds

side dishes 4.00

puddings 8.50

cheese from 10.50

coffee 2.95

THE
SIR CHARLES NAPIER
TASTING MENU

Asparagus veloute with ewe's curd tortellini

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Diver caught scallops with brawn croquette, apple and beurre noisette

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Wild garlic risotto with morels

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Roast turbot with asparagus, girolles, foie gras and lemon puree

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Goosnagh duck with confit leg terrine, salsify, yuzu and sweet wine jus

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Rhubarb crumble soufflé with rhubarb and ginger ice cream

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Caramelized chocolate and peanut terrine with hazelnuts and lime ice cream