

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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Rare roast ribs of cumbrian beef 24.50

Roast loin of tamworth pork with pulled shoulder, apple sauce and crackling 23.50

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

Roast turbot with asparagus, morels, 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

pudding 8.50

cheese from 10.50

coffee 2.95