

THE SIR CHARLES NAPIER

Barbecued cornish lobster, buttermilk dressing, chives 30.00

Chilled almond soup, charentais melon, pickled garlic, green olive 11.00

Cornish crab, pea mousse, salted lemon and pea salad 17.00

Foie gras ganache, strawberries, balsamic, black pepper, brioche 21.50

Cured chalk stream trout, yorkshire rhubarb consommé, dill 15.00

Isle of wight tomatoes with mustard and garden herbs 14.00



Tamworth pork ribeye, onions, cherry ketchup, pickled mustard, pork and cherry sauce 36.00

Chiltern lamb, black garlic, baba ganoush, black olive tapenade, lamb sauce 35.00

Cornish cod, alsace bacon, peas a la francais, smoked almond, elderflower dressing 27.00

Fish du jour, stuffed courgette flower, basil, red pepper, verbena sauce 36.00

Sweetcorn risotto, black garlic, girolles, hazelnut 25.00

Sides: summer vegetables 5.50 pomme anna chips 6.50

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY NEEDS