

# THE SIR CHARLES NAPIER

Wild garlic soup, pesto, preserved lemon, crouton, ewes curd 11.00

Cornish crab, pickled radish, soft herbs, lime 17.00

Foie gras ganache, apple, celery, brioche 21.50

Cured chalk stream trout, yorkshire rhubarb consommé, dill 15.00

Caramelized swede tart, highmoor custard, pickled walnut, black truffle 16.00

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Pork tenderloin, glazed cheek, celeriac & apple remoulade, macadamia ajo blanco 36.00

Rump of local beef, beer pickled onion, smoked ricotta, braised tongue 35.00

Baked Cornish cod, butter poached salsify, spiced broth, smoked roe 27.00

Fish du jour, stuffed morel, wye valley asparagus, smoked almond, wild garlic, bacon 36.00

Truffled gnocchi, beaufort cheese, nettles, wild garlic, asparagus, morel 25.00

Sides: seasonal greens 5.50 pomme anna chips 6.50

## SET MENU

Wild garlic soup, pesto, preserved lemon, crouton, ewes curd

Cured chalk stream trout, yorkshire rhubarb consommé, dill

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Stout braised short rib, hispi cabbage, nasturtium, stout and oyster ketchup

Baked Cornish cod, salsify, spiced broth, whipped roe

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Brown sugar financier, peanut butter ice cream, toffee banana sauce

Tonka bean pannacotta, rhubarb, baked white chocolate

2 COURSES 30.00 / 3 COURSES 35.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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