

THE SIR CHARLES NAPIER

Wild garlic soup, goats curd, lemon, garlic oil 11.00

Wye valley asparagus, wild garlic, hazelnuts, morels, hollandaise 15.00

Isle of wight tomatoes, rapeseed, buttermilk dressing 11.00

Cornish lobster, isle of wight tomatoes, fennel, courgette 30.00

Pan roasted veal sweetbread, puffed grains, wild garlic 23.00



Maltose glazed duck, beetroot, chard, foie gras, confit duck pasty 38.00

Loin of scotsgrove farm lamb, crispy belly, ratatouille, courgette, basil 36.00

Fish of the day, smoked eel, wild garlic, tropea onion, kaffir lime 38.00

Olive oil poached cod, buttered leeks, lardo, lemon beurre blanc 30.00

Salt baked celeriac, raisin, celery pickles, hazelnuts, aged comte, truffle 25.00

Sides: beef fat pomme anna chips 6.50 tenderstem & wild garlic pesto 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