

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

Smoked chicken and rabbit terrine, foie gras butter, cherry 16.00



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

SET MENU

Wild garlic soup, goat's curd, lemon, garlic oil
Isle of wight tomatoes, rapeseed, buttermilk dressing



Slow cooked chicken, gem lettuce, caesar dressing
Olive oil poached cod, buttered leeks, lardo, lemon beurre blanc



Sticky stout pudding, butterscotch sauce, stout ice cream
First of the season strawberries, almond, cream, meringue

2 COURSES 35.00

3 COURSES 40.00

12.5% suggested service charge

SOME OF OUR DISHES CONTAIN ALLERGENS.

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