

Freshly Baked Sourdough 3.95 (v)
Salted English butter

Martini Green Olives 3.95 (ve)
Cerignola

Single-use menu

SET MENU

Two Courses 14.95 per person | Three Courses 19.95 per person

TO START

Beetroot & Goat's Cheese
Salad (v)
Candied walnuts, Merlot vinegar

The Governor's French Onion
Soup
Croutons, gruyere cheese

Mr White's Scotch Egg
Colonel mustard sauce

Crispy Devilled
Whitebait
Sauce tartare, fresh lemon

MAIN COURSES

Wheeler's Fishcake
*Sauce tartare, soft boiled egg, buttered leaf
spinach*

Butcher's Steak & Chips
*Bearnaise sauce, chunky chips,
piccolo tomatoes*

Escalope of Pork À La Milanese
*Fresh rocket, piccolo tomatoes,
shaved pecorino, fresh lemon*

Creamy Polenta, Aged Italian Cheese (v)
Starter / Main
*Fricassée of woodland mushrooms,
extra virgin olive oil*

Mr Lamb's Shepherd's Pie
*Creamy egg mashed potatoes,
buttered peas*

Gnocchi, Fresh Tomato Sauce (ve)
Starter / Main
*Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil*

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.50 / Green Salad, Truffle Dressing (ve) 3.50
Fries, Sea Salt (ve) 3.50 / Crispy Onion Rings (ve) 3.50 / Buttered Green Peas (v) 3.50

DESSERTS

Apple & Almond Crumble
Vanilla ice cream

70% Dark Chocolate Mousse (v)
Crème Chantilly, fresh raspberries

Alex James' Blue Monday or
Vintage Mature Cheddar (v)
Fig chutney, Peter's Yard biscuits

Ice Creams & Sorbets (v)
*Speak to your server for today's
flavour*