

SUNDAY LUNCH

• 2 COURSE £15.95 | 3 COURSE £19.95 •

TO START

THE GOVERNOR'S FRENCH ONION SOUP

Croutos, gruyere cheese

WHEELER'S CRISPY CALAMARI

Sauce Tartare, fresh lemon

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar

CLASSIC PRAWN COCKTAIL A LA RUSSE

Marie Rose sauce, brown bread and butter

MAIN COURSES

ROAST PORK BELLY

Apples, sage and cider cream

ROAST CHICKEN SUPREME

Roasting juices, fresh parsley

ROAST SIRLOIN BEEF AU POIVRE

Woodland mushrooms, peppercorn sauce

ROAST FILLET OF SALMON A LA FORESTIERE

Fricassee of woodland mushrooms

GNOCCHI (V)

Fresh tomato sauce, Fricassee of woodland mushrooms, fresh basil

All served with braised red cabbage, Chanterney carrots, buttered leaf spinach, cauliflower cheese, thyme roast potatoes, pigs in blankets, sage and onion stuffing and Yorkshire pudding

DESSERTS

ALEX JAMES BLIUE CHEESE OR VINTAGE CHEDDAR (V)

Chutney, biscuits

MR WHITES CLASSIC CHEESECAKE (V)

Berry coulis

ICE CREAMS & SORBETS (V)

WARM CHOCOLATE BROWNIE

Vanilla ice cream

MR COULSON'S STICKY TOFFEE PUDDING (V)

Glace beurre café de Paris, butterscotch sauce