

Freshly Baked Sourdough 3.75 (v)  
*Salted English butter*

MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

Martini Green Olives 3.75 (ve)  
*Cerignola*

TWO COURSES 17.50 | THREE COURSES 21.50

## TO START

Finest Quality Smoked Salmon  
*Buttered brown bread, fresh lemon*

Beetroot & Hen's Egg Salad (v)  
*Candied walnuts, Mustard dressing  
(ve available)*

Crispy Devilled Whitebait  
*Sauce tartare, fresh lemon*

Governor's French Onion Soup  
*Croutons, gruyere cheese*

## SUNDAY ROASTS

*Our mains are all designed around sharing and the food will be served in the middle of the table with all the trimmings*

Roast Whole Free-  
Range Chicken  
*Roasting juices and fresh parsley*

Roast Sirloin of Beef À La Forestière  
*Woodland mushrooms, extra  
virgin olive oil, balsamic vinegar*

Roast Pork Belly  
*Dijon mustard and chive blanquette*

Served With All The Trimmings:

*Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, Box-Tree Braised Red Cabbage, Cauliflower  
Cheese, Buttered Leaf Spinach, Sage and Onion Stuffing, Extra Sauce Jugs*

## MAIN COURSES

Creamy Polenta, aged Italian Cheese (v)  
*Fricassée of woodland mushrooms,  
Extra virgin olive oil*

Gnocchi, Fresh Tomato Sauce (ve)  
*Fricassée of woodland mushrooms,  
Cherry tomatoes, fresh basil*

Fried Fillet of Cod  
*Sauce tartare, triple cooked chips, marrowfat peas*

## DESSERTS

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

Apple & Almond Crumble  
*Vanilla ice cream*

Dark Chocolate Brownie (v)  
*Milk ice cream*

Ice Creams & Sorbet (v)  
*Speak to your server for today's flavours*

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details