Warm Baked Sourdough (V) Salted English butter 4.95



Martini Olives (VE) Fresh lemon, extra virgin olive oil 5.50

Available from 7pm | Five-Course 99.95



Amuse - Bouche

Somerset Mature Cheddar Sausage (V) Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Salt Baked Beetroot & Goat's Cheese Salad (V)

Candied walnuts, Merlot vinegar (VE available)

Ceviche of Sea Scallops
Oriental style, red chilli, ginger, coriander

The Governor's French Onion Soup Croutons, Gruyère cheese

Champagne Sorbet

Mains

Signature Fillet of Beef Garlic butter king prawns, béarnaise sauce, Koffmann chips Confit Belly of Pork "Marco Polo" Crackling, butter beans, honey spiced roasting juices Shallot & Pea Ravioli (VE) Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs Escalope of Salmon "Hell's Kitchen" Tomato vinaigrette, fresh herbs, buttered leaf spinach

Puddings

Mr Coulson's Sticky Toffee Pudding (V) Vanilla ice cream, toffee sauce 1879 Cambridge Burnt Cream (V) "The original recipe", fresh raspberries

lce Creams & Sorbets (V/VE) Speak to your server for today's flavours Dark Chocolate Fondant (V) Caramel sauce, honeycomb, vanilla ice cream



Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Winners of supreme champions of the International Cheese Awards

