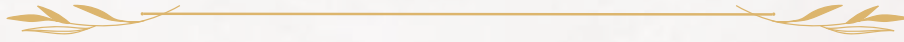




## Three Course 65.00



### FOR THE TABLE

*Selection of freshly baked breads, vintage balsamico & extra virgin olive oil*

### STARTERS

Classic Prawn Cocktail  
*Marie Rose sauce,  
brown bread & butter*

Beetroot & Goat's  
Cheese Salad (V)  
*Merlot dressing,  
candied walnuts  
(VE available)*

The Box Tree Chicken  
Liver Parfait  
*Raisin sec, Madeira gelée,  
Melba toast, watercress salad*

The Governor's French  
Onion Soup  
*Sourdough croûtes,  
Hawkstone IPA, Gruyère cheese*

### MAINS

Campbell Brothers' Finest Quality Reserve Fillet of Beef  
*Roasted Piccolo tomatoes, Koffmann chips, peppercorn sauce  
Add garlic king prawns +7.00*

Pork 'Ribeye' Collar Steak  
*Mashed potato, green beans, tarragon butter sauce*

Supreme of Sea Trout  
*Winter vegetable caponata, buttered new potatoes*

Shallot & Pea Ravioli (VE)  
*Tomato ragù, woodland mushrooms, fresh tarragon*

### PUDDINGS

Eton Mess "The Perfect Mistake" (V)  
*Fresh strawberries & raspberries, Chantilly cream, meringue*

Dark Chocolate Fondant (V)  
*Caramel sauce, vanilla ice cream*

Mr Coulson's Sticky Toffee Pudding (V)  
*Vanilla ice cream, espresso*

Selection of Ice Creams & Sorbets (V/VE)  
*Please speak to your server for today's flavours*

### CHEESE PLATE

Union Jack Cheese Plate by Clawson (V) +10.00  
*Rutland Red, White Stilton, Blue Stilton, fig chutney, Peter's Yard Biscuits*

