Freshly Baked Sourdough 3.95 (v) Salted English butter

Martini Green Olives 3.95 (ve) Cerignola

# **TO START**

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILI

Mr White's Scotch Egg 7.50 Colonel Mustard sauce

Finest Quality Smoked Salmon 8.95 Properly garnished, brown bread and butter Classic Prawn Cocktail À La Russe 9.50 Marie Rose sauce, brown bread and butter

The Governor's French Onion Soup 7.95 Croutons, gruyère cheese

# FINEST QUALITY GRASS FED CAMPBELL BROTHERS BEEF

All Served With Roasted Vine Tomatoes & Chunky Chips

Fillet Steak 6oz 25.95

Wheeler's Crispy Calamari 8.95

Sauce tartare, fresh lemon

Beetroot & Goat's Cheese Salad (V) 7.95

Candied walnuts, Merlot vinegar

Sirloin Steak 8oz 23.50

Ribeye Steak 8oz 25.50

SAUCES Bearnaise 3.25 / Peppercorn 3.25

# FRESHLY GROUND BEEF BURGERS, GRILLED TO ORDER

All of our burgers are finished with barbeque glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and fries

The American 16.50 Monterey Jack, cured bacon, sweet pickled cucumber

The British 16.50 Cured bacon

The Alex James 16.95 Melted Blue Monday, cured bacon

The Colonel 16.50 Monterey Jack, crispy onion rings, Colonel Mustard mayonnaise

Mr Lamb's Shepherd's Pie 15.95

Creamy egg mashed potatoes,

buttered pea

Gnocchi, Fresh Tomato Sauce (ve)

Starter 7.25 Main 13.50

Fricassée of woodland mushrooms,

cherry tomatoes, fresh basil

Roast Chicken À La Forestière 17.95 Woodland mushrooms, fondant potato, madeira roasting juices, buttered leaf spinach

Creamy Polenta, aged Italian Cheese (v) Starter 7.25 Main 13.50 Fricassée of woodland mushrooms,

extra virgin olive oil

Sauce tartare, triple cooked chips, marrowfat peas

Braised shin of beef, butter pastry, buttered peas

Escalope of Pork À La Milanese 16.50 Fresh rocket, piccolo tomatoes,

#### **FISH MAINS BOARD**

Fried Fillet of Cod 16.95

Wheeler's Fishcake 14.95 Sauce tartare, soft boiled egg, buttered leaf spinach

# **SIDES**

Buttered Leaf Spinach (v) 3.25 / Triple Cooked Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.25 Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Green Peas (v) 3.25

# DESSERTS

Mr Coulson's Sticky Toffee Pudding (v) 6.95 Glace beurre café de Paris, butterscotch sauce

Alex James' Blue Monday or Vintage Mature Cheddar (v) 7.50 Fig chutney, Peter's Yard biscuits

70% Dark Chocolate Mousse (v) 6.50 Crème Chantilly, fresh raspberries

Ice Creams & Sorbets (v) 5.50 Speak to your server for today's flavour

Mr White's Classic Cheesecake (v) 7.50 Fresh blueberry sauce

Apple & Almond Crumble 5.95 Vanilla ice cream

> 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.

The Governor's Steak & Ale Pie 15.95

**MAIN COURSES** 

shaved pecorino, fresh lemon