

# LUNCH MENU

• £17.95 FOR 2 COURSES / £20.95 FOR 3 COURSES |

Available Monday-Saturday 12.30pm – 3.00pm •

## TO START

### ROASTED TOMATO SOUP

Basil leaves (v)

### WHEELER'S CRISPY CALAMARI

Lemon wrap and sauce tartare

### SALT ROASTED BEETROOT AND GOAT'S CHEESE SALAD

Walnut dressing (v)

### POTTED DUCK WITH GREEN PEPPERCORNS

Toasted sourdough, cornichons

## MAIN COURSES

### CHICKEN FORESTIERE

Fondant potato, petit pois a la Francaise, Madeira jus

### GRILLED 35 DAY AGED RIBEYE 10oz

Pomme frites, green salad, blistered tomatoes (Supplement £9.95)

### THE GOVERNOR'S FRIED HADDOCK AND TRIPLE COOKED CHIPS

Mushy peas and sauce tartare

### CREAMY POLENTA WITH WILD MUSHROOMS

Leaf spinach, extra virgin olive oil (v)

## DESSERTS

### WARM CHOCOLATE BROWNIE

Vanilla ice-cream (v)

### MARCO'S CHILLED RICE PUDDING

Apricot compote (v)

### BAKED VANILLA CHEESECAKE

With fresh blueberry sauce (v)

### SELECTION OF ICECREAMS OR SORBETS (v)