

EARLY DINNER MENU

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

Available Sunday – Thursday 5:30 – 7:00pm

Friday – Saturday 5:30 – 6:30pm •

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)