

Freshly Baked Sourdough 3.95 (v)  
*Salted English butter*

Martini Green Olives 3.95 (ve)  
*Cerignola*

*Single-use menu*

## SET MENU

Two Courses 14.95 per person | Three Courses 19.95 per person

## TO START

Beetroot & Goat's Cheese  
Salad (v)  
*Candied walnuts, Merlot vinegar*

The Governor's French Onion  
Soup  
*Croutons, gruyere cheese*

Mr White's Scotch Egg  
*Colonel mustard sauce*

Crispy Devilled  
Whitebait  
*Sauce tartare, fresh lemon*

## MAIN COURSES

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

Butcher's Steak & Chips  
*Bearnaise sauce, chunky chips,  
piccolo tomatoes*

Escalope of Pork À La Milanese  
*Fresh rocket, piccolo tomatoes,  
shaved pecorino, fresh lemon*

Creamy Polenta, Aged Italian Cheese (v)  
*Starter / Main*  
*Fricassée of woodland mushrooms,  
extra virgin olive oil*

Mr Lamb's Shepherd's Pie  
*Creamy egg mashed potatoes,  
buttered peas*

Gnocchi, Fresh Tomato Sauce (ve)  
*Starter / Main*  
*Fricassée of woodland mushrooms,  
cherry tomatoes, fresh basil*

## SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.50 / Green Salad, Truffle Dressing (ve) 3.50  
Fries, Sea Salt (ve) 3.50 / Crispy Onion Rings (ve) 3.50 / Buttered Green Peas (v) 3.50

## DESSERTS

Apple & Almond Crumble  
*Vanilla ice cream*

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

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

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