NEW YEAR'S DAY

Two Courses 21.95 / Three Courses 26.95

Freshly Baked Sourdough (v)
Salted English butter
3.95

Martini Green Olives (ve)
Cerignola
4.50

STARTERS

Wheeler's Crispy Calamari
Sauce tartare, fresh lemon

Eggs Benedict
Crispy pancetta, toasted English muffin, sauce hollandaise

Cocktail of Atlantic Prawns
Marie Rose sauce, brown bread and butter

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

Finest Quality Smoked Salmon
Properly garnished, brown bread and butter

The Governor's French Onion Soup
Croutons, gruyère cheese

MAIN COURSES

TRADITIONAL ROAST

Campbell Brothers' finest quality aged meats

Roast Loin of Pork
Caramelised apple sauce

Roast Chicken Breast

Roast Sirloin of Beef
Horseradish

Served with all the trimmings

Roast potatoes, pigs in blankets, yorkshire pudding, box-tree braised red cabbage, cauliflower cheese, buttered leaf spinach, sage and onion stuffing, Madeira roasting juices

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

The Governor's Steak & Ale Pie
Buttered garden peas

Gnocchi, Fresh Tomato Sauce (ve) (Starter/Main)
Cherry tomatoes, fresh basil

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky chips (ve) 3.50 / Green Salad, Truffle Dressing (ve) 3.50

Petit Pois À La Française (v) 3.50 / Crispy Beer Battered Onion Rings (ve) 3.50 / Fries (ve) 3.50

DESSERTS

Selection of Farmhouse Cheeses
Blue Monday, Coastal Cheddar, Somerset brie, grapes, quince jelly, artisan crisp breads

Mr Coulson's Sticky Toffee Pudding (v)
Butterscotch sauce, caramel ice cream

Hell's Kitchen Blueberry Cheesecake (v)
Vanilla cheesecake mousse, fresh blueberry compote

Traditional Apple Crumble
Almond crumble topping, vanilla ice cream

Bitter Chocolate Mousse (v)
Hazlenut caramel crunch, sweetened vanilla cream

Selection of Ice Creams & Sorbets (v/ve)
Speak to your server for today's flavours

MARCO PIERRE WHITE

ESTD 1961

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. 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.(v) does not contain meat, (ve) does not contain any animal products. *Some of our dishes contain alcohol - please ask a team member for further details.