

# SUNDAY LUNCH

• £11.95 1 course main | £16.95 2 courses •

## TO START

**ROASTED TOMATO SOUP (V)**  
Basil leaves

**CRISPY CALAMARI**  
With brown bread and butter

**WHEELER'S ATLANTIC PRAWN COCKTAIL**  
Sauce marie rose and buttered brown bread

**CHICKEN LIVER PARFAIT**  
Red onion marmalade, sourdough

**THE GOVERNOR'S CLASSIC FRENCH ONION SOUP**  
Gruyere, crouton

**SALT ROASTED BEETROOT SALAD**  
Goats' cheese

## MAIN COURSES

### SIGNATURE DISHES FOR TWO

**32oz TOMOHAWK £59.95**

The showstopper of steaks. A large cut of ribeye attached to the bone. Famous for its distinctive shape

**16oz CHATEAUBRIAND £59.00**

The Chateaubriand is the prized cut with a sublime flavor. Deliciously soft and tender

Enjoy with unlimited traditional roast trimmings

**ROAST SIRLION OF BEEF**  
**ROAST CHICKEN BREAST**  
**HERB ROASTED TURKEY BREAST**  
**10oz GAMMON STEAK**

All served with a side of vegetables and duck fat roasted potatoes

**MARCO'S BAKED MACARONI CHEESE, WITH POACHED HEN'S EGG**  
Fricasse of wild mushrooms (v)

**THE GOVERNOR'S FRIED HADDOCK AND TRIPLE COOKED CHIPS**  
Mushy peas, sauce tartare, fresh lemon

## SIDES £3.75

**GREEN SALAD WITH TRUFFLE SALAD**  
**GARDEN PEAS WITH FRESH MINT**  
**SEASONAL VEGETABLES**  
**CREAMED LEAF SPINACH WITH HORSERADISH**  
**GARLIC MUSHROOMS**  
**ONION RINGS | POMMES FRITES**