SET MENU | Five-Courses 38.50

WARM BAKED SOURDOUGH (V)

Salted English butter 4.50



MARCO PIERRE WHITE

EST<sup>D</sup> 1961

MARTINI OLIVES (VE) Cerignola 4.75

**TO START** 

 $MUG\ OF\ SOUP\ (\textit{V})$  Cream of celeriac & celery, white truffle

**FIRST-COURSE** 

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread

and butter

COLONEL MUSTARD'S SCOTCH EGG English Mustard sauce POACHED PEAR & WALNUT SALAD (VE) Candied walnuts, merlot dressing, endive CRISPY CALAMARI Sauce tartare, fresh lemon

MAIN COURSES

## BEEF WELLINGTON FOR TWO

Campbell Brothers' finest quality 28-day aged fillet of beef, wrapped in mushroom duxelle, Parma ham, butter puff pastry served with roasted Piccolo tomatoes, Koffmann chips & Madeira roasting juices (+11.50 per person)

MOULES MARINIÈRE Herb butter, garlic sourdough

E BUTCHER'S STEAK & CHIPS gh Béarnaise sauce, Koffmann chips, Piccolo tomatoes (Upgrade to a 28-day aged 80z Sirloin +6.00)

> WHEELER'S FISHCAKE Sauce tartare, soft boiled egg, buttered leaf spinach

ESCALOPE OF CHICKEN MILANESE Parmesan, wild rocket, Piccolo tomatoes

GNOCCHI, FRESH TOMATO SAUCE (VE) Fricassée of woodland mushrooms, cherry tomatoes, fresh basil

CREAMY POLENTA, AGED ITALIAN CHEESE (V) Fricassée of woodland mushrooms, extra virgin olive oil

SIDES -

KOFFMANN CHIPS (VE) 3.95 / KOFFMANN FRIES (VE) 3.95 / CRISPY ONION RINGS (VE) 3.95 GARLIC & RED CHILLI BUTTERED SPINACH (V) 4.25 / GRATIN DAUPHINOISE 4.50 / GREEN SALAD, TRUFFLE DRESSING (VE) 4.25 CREAMED CABBAGE & BACON 4.50 / BOXTREE RED CABBAGE (V) 3.95 / BUTTERED GARDEN PEAS (V) 3.95 MACARONI CHEESE (V) 4.50 / BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.50 / MINTED NEW POTATOES (V) 3.95

- DESSERTS -

WARM CHOCOLATE BROWNIE (V) Chocolate ice cream and warm chocolate sauce BOX TREE MESS FOR TWO (V)
"The perfect mistake"

BAKED NEW YORK CHEESECAKE (V)
Blueberries

SEASONAL FRUITS (VE) Poached in sparkling wine ICE CREAMS & SORBETS (V/VE) Speak to your server for today's flavour

## TRIO OF DESSERTS (V)

Warm chocolate brownie with chocolate ice cream and warm chocolate sauce | Box Tree Mess with fresh berries | Baked New York Cheesecake with blueberries.

Perfect for sharing between two (+2.00 per person)

- TO FINISH -

MUSETTI COFFEE & PETIT FOURS A selection of Teapigs tea also available

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Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. \*Contains alcohol. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.