

Freshly Baked
Sourdough (v) 3.75
Salted English butter

Martini
Green Olives (ve) 3.75
Cerignola

SET MENU

Two Courses 21.50 / Three Courses 26.95

STARTERS

Prawn Cocktail À La Russe
Buttered brown bread, fresh lemon

Finest Quality Smoked Salmon
Buttered brown bread, fresh lemon

Governor's French Onion Soup
Croutons, gruyère cheese

Salt Roast Beetroot & Goat's Cheese Salad (v)
*Candied walnuts, merlot vinegar
(Vegan alternative available)*

Seasonal Soup of the Day
Speak to your server for today's flavour

Crispy Devilled Whitebait
Sauce tartare, fresh lemon

MAIN COURSES

TRADITIONAL SUNDAY ROAST

Campbell Brother's 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 Fisheake
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) 3.25 / Green Salad, Truffle Dressing (ve) 3.50 / Fries (ve) 3.25
Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25 / Macaroni Cheese 4.25

DESSERTS

Mr White's Classic Cheesecake (v)
Fresh blueberry sauce

Apple & Almond Crumble
Vanilla ice cream

Alex James' Blue Monday or Somerset Mature
Cheddar (v)
Fig chutney, Peter's yard biscuits

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

Mr Coulson's Sticky Toffee Pudding (v)
Glace beurre café de Paris, butterscotch sauce

Ice Creams & Sorbet (v)
Speak to your server for today's flavours

WHY NOT TREAT SOMEONE SPECIAL TO A GIFT VOUCHER

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