

# SAMPLE SUNDAY LUNCH MENU

TWO COURSES £17.50 PER PERSON / THREE COURSES - £22.50 PER PERSON

AVAILABLE 12.00 – 15.00

## STARTER

Wheeler's Crispy Calamari  
Sauce tartare, fresh lemon

Potted duck with green peppercorns  
Cornichons, toasted sourdough

Salad of Goat's Cheese & Beetroot (V)  
Walnut dressing

Pumpkin Velouté (V)  
Parmesan croûtons

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## MAIN COURSE

Prime roasted beef with Yorkshire puddings

Roasted free range chicken with all the trimmings

All served with seasonal vegetables, roasted potatoes,  
Yorkshire pudding and proper gravy

The Chophouse cheese and bacon Burger  
Melted cheese, crisp bacon, BBQ sauce, French fries

Marco's Baked Macaroni Cheese with Poached Hens Egg (V)

The Governor's fried haddock and triple cooked chips  
Mushy peas, sauce tartare

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## DESSERT

Warm Chocolate Brownie with Milk Ice Cream

Espresso Affogato

Blueberry Cheesecake

The Box Tree Eton Mess

**A discretionary 10% service will be added to your bill. 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.  
Some of our dishes contain alcohol - please ask a team member for further details.**